



## Spanish Cheese Descriptions

### **Campo Montalban**

This cheese is produced in LaMancha, it has a mixture of three milks: cow, goat and sheep. The rind light green in color has a cross hatch pattern similar to its cousin Manchego. The interior paste is compact, velvety white to ivory with beautiful small even eyes. The flavor is unmistakable, creamy and smooth. A great table cheese will enhance any salads, or sandwiches when melted.

### **Drunken Goat**

This artisan produced cheese is from the village of Jumilla in Murcia region of, Spain. The rind of this cheese is unmistakable since it has a violet coloring. The goats milk is pasteurized, aged for a minimum of 60 days and then soaked in a Doble Paste of wine thus its name drunken and its colored rind. The interior paste is white, compact and soft. The flavor is smooth and tangy.

### **Garrotxa**

This farmhouse artisan cheese is non-pasteurized goat milk, aged a minimum of 6 months. It has a natural velvety gray rind; the interior paste is compact and pale white to ivory. This cheese is semi hard and smooth in textures, with flavor of nuttiness and herbal.

### **Idiazabal**

From the Spanish Basque region comes this unique cheese made from non-pasteurized sheep's milk. Aged a minimum of 8 months than smoked to perfection. The rind is smooth, with a hand rubbed appearance with a light tan color. The interior is pale to straw color the flavor is buttery and nutty all with a mild smoky finish.

## **Manchego Aged**

Named for La Mancha, a region of Spain where it is produced. This cheese is made from pasteurized sheep milk. This cheese is easily recognized from its dark gray or buff colored rind with a cross hatch pattern. The interior has many tiny eyes and the color ranges from stark white to yellowish as it ages. The cheese has a subtle but noticeable nutty flavor, traditionally served for tapas, sliced or cubed with green olives and Serrano ham. Best when accompanied Spanish red wine or beer.

## **Manchego Raw Milk**

Named for La Mancha, a region of Spain where it is produced. This cheese is made from non-pasteurized sheep milk. The cheese is easily recognized from its dark gray rind with a cross hatch. The interior has many tiny eyes and the color ranges from stark white to yellowish as it ages. The cheese has a noticeable nuttiness and slight salty. Traditionally served for tapas, sliced or cubed with green olives and Serrano ham. Best when accompanied by dry sherry, Spanish red wine.

## **Manchego Black Truffle**

Manchego is produced in Spain, La Mancha region. This cheese is made from unpasteurized sheep's milk, under the PDO guidelines. Black Truffle Manchego starts out similarly to the traditional Manchegos with nutty notes and wonderful balance, and now with truffle infusion!

## **Pata De Cabra**

From Leon, Spain comes this artisan goat's milk cheese. The shape is brick like and the rind is light tan color. The exterior rind of this cheese is hard when aged to soft when young, all are rubbed with olive oil. The interior paste is compact and pale to white in color, the taste is full and unforgettable.

## **San Simone**

San Simone is a cow's milk cheese Produced in Galicia, Spain. This beautiful Tear drop shaped cheese has a rubbed smooth rind, it has a golden straw color derived from the rubbing of cheese form with olive oil and the final smoking of the cheese. The interior paste is pale white and semi-soft and compact, the flavor is subtle with a light hint of walnut from the smoke.

## **Valdeon**

The European Commission has approved the new Protected Geographic Denomination Queso de Valdeón. It's a fatty, pasty blue cheese, made with cow's milk or a mix of cow and goat's milk. In can be found as a whole cheese or as a creamy shake. It is produced in the Picos de Europa area, particularly in the village of Posada de Valdeón.

## **Urgelia**

Cheese elaborated with pasteurized whole milk from frisona cows. Soft and creamy texture, sweet and fulfilling aroma. Soft but full flavor nice and with character. Elaborated in the townships of L'Alt Urgell and la Cerdanya, in the eastern Pyrenees.

## **Valdeon (80 % cows lik, 20% goats' milk)**

An aged cheese, from semi-cured to cured, made with pasteurized milk, from cows, and goat. Of mixed coagulation, mostly enzymatic, and soft paste, blue veined internally.

Wrapped in maple-tree leaves. Today a foil wrapping is added. The rind is sticky, yellow, with an intense smell. The interior is compact, but very open, with lots of holes and blue veins. The taste is strong, although not as strong as the smell, slightly piquant, acid and creamy.

## **IBORES**

Queso Ibores is made with unpasteurized milk from the Serrata goat breed of Verata and Retinta, using mixed coagulation (lactic and enzymatic) techniques. It is a semi-soft paste of medium aging. The rind is rubbed with olive oil or smoked paprika from Type of milk: Serrana Goat, Verata, Retinta and its cross breed. Ibores is creamy, and very buttery on the tongue with aromas of un pasteurized milk.