



MANCHEGO CURADO

This is a truly artisan Manchego, resulting in subtle and complex flavours and a savoury sweetness.

PLU: 759

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Sheep - Hard (NHR)	Type of Milk:	Sheep
Country:	Product of Spain	Pasteurisation:	Unpasteurised
Region:	Herencia	Rennet:	Traditional
Approx weight:	3 Kg	Style:	Hard
Accreditation:	PDO	Flavour:	Meaty and savoury
Rec. Drink:	Tinto de Toro	Rind:	Coated
		Own Milk:	No

Commentary

From the La Mancha region and made by cheesemaker's Gomaz Moreno, the area has extreme winters and very hot summers. The makers own the sheep (Manchego breed). 90% of the workforce is female and the cheesemaker is female also.

Raw sheeps milk / rennet.

This cured "Vintage" cheese is aged for 8 months and won the best cheese in Spain 2016.

Sweet, complex, grassy and light flavours.

Technical Specification

Ingredients: Ewes' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of Spain

Allergens: Milk & Egg

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1694kJ
	(kcal)	409kcal
Fat		36.5g
of which	saturates	25.5g
Carbohydrates		0.5g
of which	sugars	0.5g
Protein		23g
Salt		1.45g