



Manchego Cheese Semicurado

PROTECTED DESIGNATION OF ORIGIN: LA MANCHA, SPAIN

Manchego is the Spanish cheese by excellence.

This Protected Designation of Origin (PDO) cheese is made using milk exclusively from manchega sheep, a breed specific to the Castilla La Mancha region. Manchego semicurado is cured between 1 to 3 months, resulting in a more flexible product, fresher taste and lighter color. Manchego cheese has a strong flavor, slightly acidic, and with a spicy component. Manchego Semicurado pairs beautifully with Marcona almonds, , jamón ibérico, and crusty bread, or as part of a gourmet cheese board.

Culinary Notes

- **Type:** Sheep Milk - Semi-Firm Cheese
- **Aged:** 3-6 months
- **Appearance & Textures:**
Ivory to Pale Gold Paste with a Firm, Compact Texture and a Distinctive Zigzag Rind Pattern from its grass mold
- **Taste:**
Nutty, Buttery, and Slightly Salty with Notes of Caramel and a Lingering Umami Finish
- **Pairing:** *Perfect with a Tempranillo, Marcona Almonds, Quince Paste, or Cured Meats. A Bold, Sophisticated Addition to Any Cheese Plate or Tapas Spread.*



INGREDIENTS

Pasteurized milk from La Mancha sheep, salt, rennet, lactic cultures, calcium chloride,

STORAGE CONDITIONS

Keep Refrigerated
Between 36°F-46°F

FORM OPTIONS

Unit Weight: 27.2oz (1.7lb)
Case Size: 6 Units