

MANCHEGO 12 Months



Country: Spain

Region: La Mancha

Milk: Sheep

Rind: Black, grey or earth coloured rind with cross-hatch pattern

Aging: 3, 6 or 12 months

Recommended wines: Big, well-knit Spanish reds

Consistency: Slightly yellowish, with an even distribution of holes.

Taste: 3 months - Mild, slightly briny, nutty flavour. When well aged, takes on a deeper bitey flavour and is well suited as a wine cheese.

Rennet: Enzymes

This world famous cheese hails from the plains where Don Quixote of legend soliloquised at windmills. Manchego has been made in La Mancha since the time of the Romans and has been enjoyed by cheese lovers for centuries. This icon Spanish cheese is made only from the milk of the oveja manchega - a special breed of sheep that only resides the the La Mancha Plateau - some 600 meters above sea level. Manchego that has been matured for twelve months has a strong, full bodied flavour. It has a characteristic sheep milk taste and a bitey overtone. Suited to stronger wines and can be eaten independently or as a tapas dish.