

Queso Oveja



Country: Spain

Milk: Sheep

Rind: brown with cross-hatch pattern

Aging: 3 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

Pure sheep's milk cheese, yielding a stronger, more bitey flavour than Manchego due to the lower fat content in the milk.

The flavour is slightly acidic and piquant, the persistent taste of the sheep's milk gives it a nutty finish. Ideal table cheese suited to dulce de membrillo or strong red wines.