

QUESERÍA 1605

Protected D.O. "Queso Manchego"

Address: Ctra. 1343 KM 1600

13640 Herencia (Ciudad Real)

Website: queseria1605.com

Cheesemaker: Maria José González

Average annual production: 40,000 kg



Quesería 1605 is the commitment made by Avanteselecta to proudly promote and maintain the tradition of Manchego cheese, which is considered one of the best in the world due to its unique qualities and farmhouse manufacturing methods.

Quesería 1605 is located in Finca Sierra La Solana, in the heart of La Mancha, in a village called Herencia, where there is a privileged natural location with a harsh and extreme weather that favours the growth of very rustic vegetation that serves as perfect food to the Manchego breed sheep. All these factors favour the making of a cheese with unique characteristics.

Quesería 1605 takes its name from the year that the first edition of El Quixote was published, thereby paying homage to the most universal book in our country.

By making this artisanal Manchego cheese we are also recovering the cheesemaking tradition that has existed in this plot of land for so many years. The cheese factory combines the traditional artisanal working methods with cutting edge technology (automated vat, product traceability in each stage of the process, temperature control and humidity in each room) while complying with the standardisation criteria set by Directive 92/46 of the EEC.

DRYING AND RIPENING:

Once the cheese is made, it is taken to two chambers: an airing chamber (or drying chamber) and then a ripening chamber. The cheese remains in the airing chamber for around 45 days at a temperature between 9-10°C and a relative humidity of 75%. When this period has elapsed, the cheese is taken to the ripening chamber, which is at a temperature between 11 to 12 °C and a relative humidity of 85%.

This way we obtain:

- 1605 Selección Minimum ripening period of 3 – 4 months
- 1605 Selección Minimum ripening period of 6 – 8 months
- 1605 Selección Especial Minimum ripening period 12 months

These times should be understood as global periods, that is, time in the airing chamber + time in the ripening chamber.

PREPARATION OF THE CHEESES:

Before it is sold, the cheese is brushed slightly, wrapped in parchment paper, labelled and finished with a raffia bow.

PRESERVATION OF CHEESES:

The ideal storage temperature of this cheese is between 8 and 10 °C. If we want to stop the evolution of the cheese microorganisms and the moulds in the natural rind, it should be stored at 4 °C. This cheese should be preferably consumed in the first 8 months, although we should take into account that if it is wrapped in paper, it will begin to stain after the fourth month due to the activity of the moulds in the natural rind.

1605 SELECCIÓN Minimum ripening period of 4 months

D.O. Manchego



FORMAT: 3Kg



FORMAT: 1.5Kg



FORMAT: 260 g

Our expert ripeners choose the best lots that stand out during the ripening process for their particular organoleptic characteristics that make them so special. This cheese is exclusively made with raw milk from the Manchego breed sheep that have been raised under strict conditions of hygiene with an exquisite well-being and a quality diet.

CHEESEMAKING

The completely artisanal cheesemaking process helps differentiate between lots that, according to the ripeners' criteria, will obtain certain signs of identity throughout the ripening process that will make them unique.

It is an artisanal Manchego cheese made with raw milk from the Manchego breed sheep that have been raised under strict conditions of hygiene and health controls. Its natural rind has no paint or antifungal additives.

TASTING NOTE:

1605 Selección semicurado is a semi-cured cheese that during its 4 months of ripening it is able to develop marked aromatic nuances. It is smooth and buttery, and it slides through the palate showing a wide expression and subtleness. It has a clean animal odour and lactic notes that recall a smooth yoghurt and a fruity character with subtle hints of nuts. It has a semi-hard texture on the palate, a good butteriness, solubility and crumbliness. With a pleasant fatty-oily sensation during mastication and a floury graininess. Its taste, at the beginning, has a smooth acidity mixed with sweet notes of cereal. It has well-integrated animal aromas and a pleasant aftertaste of raw nuts (almond) with a great persistence on the palate.

CHARACTERISTICS:

PH: from 5 to 5.4

Dry matter 55% minimum

Fat 50% minimum in dry matter

Total protein in dry matter: 30% minimum

Escherichia coli: Maximum 1,000 col/g

Staphylococcus aureus: Maximum 100 col/g

Salmonella-Shigella: Absence in 25 g

Listeria Monocytógenes: Absence in 25 g

Public health authority registration number: ES 15.06589/CR CE

Absence of goat or cow's milk

Every Manchego cheese is identified on one of its flat sides by means of a casein label with a serial number

NUTRITIONAL VALUE (AVERAGE VALUE PER 100 g)

Energy value: 383.0 Kcal/ 1602 kj

Protein: 27.56 g

Carbohydrates: 0.50 g

of which sugars: 0.50 g

Fat: 30.40 g

of which saturated fat: 18.90 g

Dietary fibre: 0.00 g

Sodium: 550 mg

Calcium: 765 mg