

1605 - CURED 10 MONTHS

De alta expresión, con una amplitud de aromas, sabores y textura inconfundibles.



Technical Data



Formats: 250 g | 1,5 kg | 3 kg

D.O.: Manchego

Ingredients: raw milk, animal rennet, lactic cultures, lysozyme (derived from egg).

pH: 5 to 5,4

Dry matter: 55% minimum

Fat: 50% minimum in dry matter

Total protein in dry matter: 30% minimum

Escherichia coli: maximum 1000 col/gr

Staphylococcus aureus: maximum 100 col/gr

Salmonella-Shigella: absence in 25 gr.

Listeria Monocytógenes: absence in 25 gr.

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



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 cured 10 months is a top profile cheese which main characteristics are its amplitude of aromas and tastes and its unmistakable texture. It has a complex mid palate with many different nuances. This cheese has a clean elegant odour with notes of evolved milk and caramel. It recalls leather and wool, which arise from the raw milk. In spite of its long ripening, it maintains a pleasant sensation of butteriness and mealiness. It has a very intense taste, smooth at the beginning but very persistent on the palate, like all our cheeses. It has clean animal aromas and a very pleasant spicy aftertaste accompanied by notes of nuts (slightly roasted hazelnuts) and caramel.



Nutrition Facts (per 100 gr.)

Energy: 467.0 Kcal / 1954 kj

Protein: 36.49g

Carbohydrates: 0.51 g

of which sugars: 0.51 g

Fat: 35.98 g

of which saturates: 18.70 g

Salt: 1.50 g



Awards

World Cheese Awards 2021/22: GOLD MEDAL | Great Taste 2019: GOLD MEDAL