

1605 - SEMICURED 4 MONTHS

An Artisan Manchego Cheese with good butteriness, solubility and crumbliness



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 artisan 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, 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.



Nutrition Facts (per 100 gr.)

Energy: 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 saturates: 18.90 g

Salt: 1.50 g



Awards

World Cheese Awards 2017/18: GOLD MEDAL | World Cheese Awards 2021/22: SILVER MEDAL