

HERENCIA 1605 - CURED 7 MONTHS

Suave, mantecoso, se desliza por el paladar mostrando sutileza y una amplia expresión.



Technical Data

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

D.O.: Artisan Manchego

Ingredients: raw sheep's milk, animal rennet, lactic cultures, lysozyme (derived from egg) and salt.

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

Cheesemaking



The farmhouse manufacturing process allows differentiating certain lots that, according to the maturers' criteria, will obtain a series of signs of identity throughout the ripening process that will make them special.

Artisanal Manchego cheese made using raw Manchego sheep milk from animals grown under strict hygiene conditions and food safety controls.

Tasting note



Herencia 1605 cured is a strong and emphatic cheese as well as harmonious. It rushes through the palate with an array of nuances that invite to continue savouring it. Clean, elegant and fruity aroma. Leather and wool nuances. It presents a pleasant oily sensation (olive oil) and a slightly floury graininess. With an intense flavour, smooth at the beginning but with a good persistence on the palate.

It has an elegant acidity mixed with clean animal aromas and a very pleasant spicy aftertaste, accompanied by nuances of dried nuts (slightly roasted hazelnuts).

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