

# HERENCIA 1605 - SEMICURED 4 MONTHS

Smooth and buttery, it rushes through the palate showing its subtleness and wide expression.



## 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 semicurado is a cheese that develops marked aromatic nuances over its 4 months of ripening.

Clean animal aroma. Lactic notes that remind us of smooth yoghurt and a fruity character with subtle nuances of driednuts. On the palate, it has a semi-hard texture, pleasant butteriness and solubility, and a medium crumbliness. It presents a satisfying greasy-oily sensation when masticating and a floury graininess. Initially, it has a smooth acidic taste mixed with sweet cereal notes. The animal aromas are very well integrated, and it has a delicious aftertaste of raw dried nuts (almonds) with a good persistence on the palate.



## Nutrition Facts (per 100 gr.)

**Energy:** 383.0 Kcal / 1602 kJ

**Protein:** 27.56g

**Carbohydrates:** 0.50 g

**of which sugars:** 0.50 g

**Fat:** 30.40 g

**of which saturates:** 18.90 g

**Salt:** 1.50 g