

HERENCIA 1605 - AGED 10 MONTHS

A cheese of high expression, offering a complex palate, with a large number of nuances



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 elaboration process, totally handmade, allows to differentiate certain lots that, according to the criteria of the cheese makers, will reach throughout the maturation process some signs of identity that will make them special. Artisan Manchego cheese, made with raw milk from purebred Manchego sheep, raised under strict hygienic conditions and under strict sanitary controls.



Tasting note

1605 Herencia 10 months cured is a cheese of high expression. Clean, elegant aroma with notes of evolved milk and caramel. Hints of leather and wool, derived from raw milk. In spite of its long maturation, it maintains a pleasant buttery sensation and a floury graininess.

Very intense flavor, soft at the beginning but with high persistence in the mouth, like all our cheeses. Clean animal aromas and a very pleasant spicy aftertaste that appears at the end, accompanied by notes of nuts (lightly toasted hazelnuts) and hints of 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