

SIERRA LA SOLANA TRUFFLED CHEESE

A completely new cheesemaking concept in La Mancha



Technical data

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

D.O.: Manchego

Ingredients: pasteurised milk, animal rennet, lactic cultures, lysozyme (derived from egg) and truffle.

pH: 5,6

Dry matter: 45% minimum

Fat: 22 gr per 100 gr. of product

Total protein in dry matter: 19,94

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

This cheese is made from milk with an impeccable bacteriological quality, and approximately 6 litres of milk are required per cheese. Only a small amount of lactic bacteria and natural extract of lamb curd is added. The cheese is made in suitable moulds with many holes and without a base. This cheese is not pressed. An automatic draining and frequent rotations are carried out in the first hours.

Once salted, the cheese is introduced in the airing chamber for several days until a greenish white mould starts to appear. By frequently rotating all the cheeses and making sure that they receive the same intensity of air and humidity, a specific flora develops on their surface, where the moulds, yeasts and other microorganisms contribute to the formation of specific aromas and tastes that guarantee the authenticity of the product.



Tasting note

This cheese has a medium intensity odour, characteristic of evolved sheep milk. It is elegant and fruity with lactic and Cava notes. When cut, we encounter a firm paste and buttery texture. It is a semi-hard cheese with a low elasticity to the touch. On the palate it is semi-hard, also in its solubility (it dissolves well on the palate, releasing little saliva). This cheese has a fine graininess during mastication. It has a lactic touch, due to its acidity, which recalls sweet cereal and fruity notes. It has a frank and balanced salt taste. It has an elegant clean animal and fruity (olives) aroma. It has a pleasant aftertaste of nuts (hazelnut) with a well-integrated spiciness, which is accentuated with time. It is very persistent on the palate. With time it evolves towards more intense tastes, typical of ripening (subtle rancid, leather, spicy), and notes of slightly roasted nuts.



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: 35,80 g

of which saturates: 18,70 g

Salt: 600 mg