

## 1605 • Cured 7 months

*A strong, full, round cured cheese as well as harmonious.*



### Technical data

**Formats:** 250 g | 1.5 kg | 3 kg  
**D.O.:** Manchego Artesano D.O.P  
**Ingredients:** raw milk, animal rennet, lactic cultures 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/g  
**Staphylococcus aureus:** maximum 100 col/g  
**Salmonella-Shigella:** absence in 25 g  
**Listeria Monocytogenes:** absence in 25 g  
**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 artisanal 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.**

### Nutritional facts (per 100 gr.)

Energy: 467.0 Kcal / 1954 kJ      Of which saturates: 18.70 g  
Protein: 36.49 g                      Salt: 1.5 g  
Carbohydrates: 0.51 g  
of which sugars: 0.51 g  
Fat: 35.98 g

### Tasting note

1605 Selección curado mid palate is full of nuances that invite you to continue eating. It has a clean, elegant and fruity odour. It recalls leather and wool. A pleasant fatty sensation (olive oil) can be noticed as well as a slight graininess. It has an intense taste, smooth at the beginning but very persistent on the palate. An elegant acidity is noticed, combined with clean animal aromas and a very pleasant spicy aftertaste accompanied by notes of nuts (slightly roasted hazelnuts).

### Awards

World Cheese Awards 2017/18: GOLD  
World Cheese Awards 2021/22: BRONZE  
CMF 2023: SILVER

