



Herencia 1605 • Semicured 4 meses

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.: 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/gr
Staphylococcus aureus: maximum 100 col/gr
Salmonella-Shigella: absence in 25 gr.
Listeria Monocytogenes: 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

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.

Nutrition Facts (per 100 gr.)

Energy: 383.0 Kcal/1602 kJ **Of which saturates:** 18.90 g
Protein: 27.56g **Salt:** 1.50 mg
Carbohydrates: 0.50 g
of which sugars: 0.50 g
Fat: 30.40 g

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 dried nuts. 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 chewing 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.

