

# Herencia 1605 • Cured 7 meses

*Smooth and buttery, it glides across the palate, revealing subtlety and a broad 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 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 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:** 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 notes

Herencia 1605 cured is a strong and emphatic cheese as well as harmonious. It rushes through the palate with an array of nuances that invite to continue savouring it. Clean, elegant and fruity aroma. Leather and wool nuances. It presents a pleasant oily sensation (olive oil) and a slightly floury graininess. With an intense flavour, smooth at the beginning but with a good persistence on the palate.

It has an elegant acidity mixed with clean animal aromas and a very pleasant spicy aftertaste, accompanied by nuances of dried nuts (slightly roasted hazelnuts).

