



**QUESERIA**  
1605

*The taste of authenticity*

DOP MANCHEGO

**PRODUCT  
CATALOG**

ENGLISH  
VERSION

**Finca Sierra La Solana**  
Herencia, Ciudad Real



QUESERIA  
1605



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ONE

## A commitment to La Mancha tradition

Quesería 1605 takes its name from the year of publication of the first edition of *Don Quixote*. It wants to pay tribute to the most universal Spanish book.

It is a commitment to promote and maintain the tradition of Manchego cheese, considered to be one of the best in the world due to its very special qualities. The entire cheesemaking process is carried out by our expert cheesemakers. The result is a select cheese **that stands out for its elegance on the palate, its fruity character and its intense and persistent taste.**

## TWO A privileged environment

Located in Herencia, Finca Sierra La Solana is surrounded by a beautiful natural landscape. Surrounded by vineyards, almond trees and a dense bush of Mediterranean vegetation where species such as wild boar, badger, imperial eagle, eagle owl, vultures, rabbit, partridge...

The special location of the estate, on the southern slope, in the shelter of the Sierra de La Solana, contributes to creating one of the **most special**

**microclimates of La Mancha**, which gives our pastures some very different characteristics from other locations in the region.

The extreme conditions of La Mancha's climate with cold winters and hot summers mean that rich Mediterranean vegetation develops on the estate, which serves as food for our livestock.



THREE

## A great cheesemaking team

One of the differentiating aspects of Quesería 1605 is its artisan character.

The production of the cheeses is carried out in a completely manual way from the beginning. Every day, the production team works on the pieces one by one until they reach the drying and maturing stage.

FOUR

# Care and maturing

Once produced, the cheeses will pass through two chambers. The first of these is the airing (or drying) chamber where the cheese remains for about 45 days at a temperature of between 9-10 °C and 75% relative humidity. After this time, the cheeses are transferred to the ripening chamber whose temperature is 11-12 °C and 85% relative humidity.

**All the pieces are turned by hand, one by one, during the maturation time.** It is a process during which the state of each

piece, its organoleptic characteristics and its evolution are monitored.

Quesería 1605 is the only cheese factory in Castilla-La Mancha that has the role of the 'Afinador'. His work consists of evaluating the potential of each batch to get it to market, expressing its maximum fullness of flavours and aromas along with a texture appropriate to each type of maturation.



*The artisan character of Quesería 1605 is also reflected in the packaging of our products, which are manually wrapped one by one to achieve an image of exclusivity and craftsmanship.*

FIVE

## Master cheesemaker:

*María José  
González-Román*

*"I was born in Manzanares (La Mancha),  
in a family dedicated to agriculture,  
land cultivation and vineyards.*

*I studied Agricultural  
Engineering with a specialty  
in the Food Industry, with the  
intention of devoting myself to  
the world of wine, but it was  
then that the dedication of my  
professor of dairy technology,  
**awakened in me a passion  
for the world of cheese.***

*I dedicated my final year project to dairy research,  
cooperated in university projects and worked on a  
farm dedicated to milk and yoghurt production.*

**In 2010 I became part of Quesería 1605, in  
Herencia, the cradle of Manchego cheese, a place  
where a unique landscape, the artisan tradition and the  
latest technological advances come together to give  
rise to exceptional cheeses, praised by the public and  
awarded internationally.**



SIX

# Our catalog





# Artisan DOP 1605 Manchego Cheese

RAW MILK • 100 % NATURAL RIND



## 1605 Semicurado (4 months)

Format, approx. weight: 3 kg | 1.5 kg | 250 g



## 1605 Curado (7 months)

Format, approx. weight: 3 kg | 1.5 kg | 250 g



## 1605 Añejov (10 months)

Format, approx. weight: 3 kg | 1.5 kg | 250 g



LECHE CRUDA DE OVEJA  
DE LA PROPIA FINCA

# 1605

QUESO MANCHEGO ARTESANO D.O.P.

CORTEZA 100% NATURAL

MADURACIÓN MÍNIMA  
10 MESES



# Herencia Artisan Manchego Cheese DOP

RAW MILK



## Herencia 1605 Semicurado 4 months

Format, approx. weight: 3 kg | 1.5 kg | 1kg | 250 g



## Herencia 1605 Curado 7 months

Format, approx. weight: 3 kg | 1.5 kg | 250 g



## Herencia 1605 Añejo 10 months

Format, approx. weight: 3 kg | 1.5 kg | 250 g





# 1605 Gran Reserva Cheese

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## Limited edition

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Format: 3 kg

Our **Queso Gran Reserva D.O. Manchego** is time and authenticity in their purest form. Made from raw sheep's milk and a minimal recipe (natural rennet, cultures and salt), it is aged for more than 13 months to achieve an intense, deep and elegant character.

Natural edible rind, free from coatings or antifungal treatments: just cheese, artisanal care and certified origin.

On the palate it is long and silky, with hints of ripe fruit and olive, maturation notes (leather, wool) and a spiced finish, gently piquant, with toasted nuts that linger beautifully.



EDICIÓN  
LIMITADA

LECHE CRUDA DE OVEJA  
DE LA PROPIA FINCA

1605  
Gran Reserva

QUESO MANCHEGO  
ARTESANO D.O.P.  
CORTEZA 100% NATURAL

1605 Gran Reserva nace de una selección de quesos que muestran una excelente evolución en sabor y textura a lo largo de su larga maduración. Nuestra maestra Quesera ha elegido con mimo cada una de las piezas para dar lugar a una edición limitada con el sello de Quesería 1605.

**Q**  
Elaborado a base de leche cruda de oveja pastoreada en finca propia.  
Valor medio por 100 g:  
36,49 g de grasas  
467,20 kcal/1954 kJ  
0,51 g de sales  
0,51 g de sales  
1,97 g de sales

Conservar refrigerado.  
Ingredientes: leche cruda de oveja, fermentos (leche, cuajo de cordero, sal y Bactinara) (fermentado del tiempo). Origen de la leche: España. Peso neto en venta: 1,6 kg y conservar preferentemente antes del vencimiento.  
Elaborado artesanalmente en Finca Sierra La Solana, 13660 Herminch, Ciudad Real (España). Propiedad de Ilcobo Agropecuario S.L.  
www.queseria1605.com



# Artisan DOP Manchego Cheese

TASTING PACKS • 3 MATURATIONS



## 1605 Tasting pack

4, 7 and 10 months

Tasting pack with the three maturations of **1605 Manchego Cheese**: semi-cured (4 months), cured (7 months) and aged (10 months).



## Herencia 1605 Tasting pack

4, 7 and 10 months

Tasting pack with the three maturations of **Herencia 1605 Manchego Cheese**: semi-cured (4 months), cured (7 months) and aged (10 months).



LECHE CRUDA  
DE OVEJA

Herencia  
1605

QUESO MANCHEGO ARTESANO D.O.P.

DEGUSTACIÓN 3 MADURACIONES



4  
MESES  
MADURACIÓN MÍNIMA



7  
MESES  
MADURACIÓN MÍNIMA



AÑEJO

# Sierra La Solana Truffled Cheese

RAW MILK • 100 % NATURAL RIND



Format, approx. weight: 3 kg | 1.5 kg | 250 g | 150 g

The taste of natural black truffle (*Tuber melanosporum*) and raw Manchego sheep's milk are perfectly matched in this cheese, offering an explosion of flavours on the palate.

It is made by hand, with a careful process for each piece and with a minimum maturation of 3 months.



**SALÓN 2022  
GOURMETS**

**MEDALLA DE ORO**



# Cortijo 1878 Sierra La Solana Washed Rind

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MADE-TO-ORDER PRODUCT

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## Cortijo 1878 Sierra La Solana Washed Rind

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Format, approx. weight: 3 kg

Our Corteza Lavada is the pure expression of the estate and of artisanal affinage. Made from raw milk of Manchega sheep from our own farm, it is carefully washed with water and salt throughout its maturation, creating its unmistakable orange rind and awakening an irresistible creaminess and aromatic depth.

Inside it reveals an ivory-yellow paste with small eyes, and on the palate it is intense and persistent: it opens with an elegant acidity and a brioche-like sweetness, with hints of fresh butter. Dairy and herbaceous notes (hay, straw) intertwine with subtle animal and fermentation nuances. The finish is long, with hazelnut and spice with and edible rind.









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[www.queseria1605.com](http://www.queseria1605.com)

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**terraselecta**