

MONCEDILLO QUESOS DE HUALDO

MONCEDILLO

Castilla-Leon, Spain



SENSORY PROFILE

This beautiful marinated mature sheep's milk cheese brings an authentic taste of Spain to your table. A staple that adorns tapas bar counters, Manchego cheese marinated in extra virgin olive oil combines two signature flavors of Spanish gastronomy into one. Quesos de Hualdo takes their mature Manchego Artesano (aged a minimum of 10 months) and marinates it in their Estate Cornicabra single varietal Extra Virgin olive oil; the sum of which delivers a terroir driven umami bomb of a bite. Each jar is packed to order to ensure the maximum freshness and flavor. This savory, complex, seriously snackable and deeply satisfying delight is the perfect addition to your next spread, or makes a lovely gift for a culinarily curious friend...

Ingredients: Raw sheep's milk cheese matured in extra virgin olive oil.

TRADITION

Northeast of Segovia, in the small town of Cedillo de la Torre, the Moncedillo dairy sources milk exclusively from the local cooperative and comes from a single livestock breed that is 85% Churra (an ancient Iberian breed native to Castile and León) and 15% Assaf. Historically, the Churra was prized for its hardiness, adaptability and fecundity. The Churra sheep is well suited to the continental climate of Castile and León, with long, severe winters, very short springs, and hot dry summers. The famous Navajo-Churro sheep descended from the Churra imported to North America by the Spanish settlers.

ITEM NO	QD0500
RETAIL SIZE	230g / 0.5lbs
CASE PACK	6
UPC	8437011668790

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