

## CAMPOS GÓTICOS CHEESES. AGED



### Description:

**Type of milk:** Full fat, raw, from Churra sheep

**Type of processing:** Enzymatic coagulation

**Rennet:** from lambs

**Family:** Cured pressed paste, uncooked, washed/mould rind

**Curing:** From twelve to fifteen months.

### **Presentation:**

**Format:** "Manchego-style" design with the typical herringbone pattern on the top and bottom and zigzag on the side, with a natural, brushed mould as its rind.

### Tasting Notes:

Dry, grey mould on the rind from the cheese being cured in a very cold, damp environment. Blind cut with small, mechanical-type "eyes". The cheese is yellowish-brown in colour with a dry, rice-grain texture. A very strong, intense flavour, salty with acidic base notes and sour-piquant touches from its extensive curing.

### Chemical Composition

Dry Extract	Fat/Dry Extract	Ph	Salt
70.22	55%	5.3	2%