

## CAMPOS GÓTICOS CHEESES. CURED



### 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 eight to ten 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:

The slightly moist, reddish-orange rind comes from the cheese being cured in a cold, damp environment. Blind cut with small, mechanical-type "eyes". The cheese is bone-white in colour with a rice-grain texture. Powerful, direct flavour with a distinct sheep's cheese character, very oily and melting on the palate, salty with a hint of acidity from its extensive curing.

### Chemical Composition:

Dry Extract	Fat/Dry Extract	Ph	Salt
64.77	55%	5.3	2%