

## CAMPOS GÓTICOS CHEESES. SEMI-CURED



### **Description:**

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

**Type of processing:** Enzymatic coagulation

**Rennet:** from lambs

**Family:** Pressed and cured, uncooked, washed/mould rind

**Curing:** From three to five 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**

A full, long-lasting flavour, buttery to oily with just the right amount of salt, the inside is compact with small irregular "eyes" of mechanical origin. Straw-coloured paste with a rice-grain texture but not crumbly.

### **Chemical Composition**

Dry Extract	Fat/Dry Extract	Ph	Salt
55.88	54.02%	5.3	2%