

## MANCHEGO CHEESE



Manchego cheese is a pressed cheese made from raw or pasteurized milk of Manchega or Manchegabreed sheep that graze freely in the pastures of the provinces of Albacete, Ciudad Real, Cuenca and Toledo. The tasty cheese is fat and calcium rich and full of essential vitamins such as A, D and E.

Cheeses weigh up to 1 and ½ kg and are aged for at least 30 days and larger cheeses are aged from 2 months to a maximum of 2 years.

Manchego cheese when made from raw milk is labeled as artisan. The color varies from light yellow to greenish black and its taste is slightly acidic and, depending on the aging period, can be spicy and spicy.

The peel is usually washed and paraffin-coated or immersed in olive oil to preserve its natural appearance and protect it from mold.