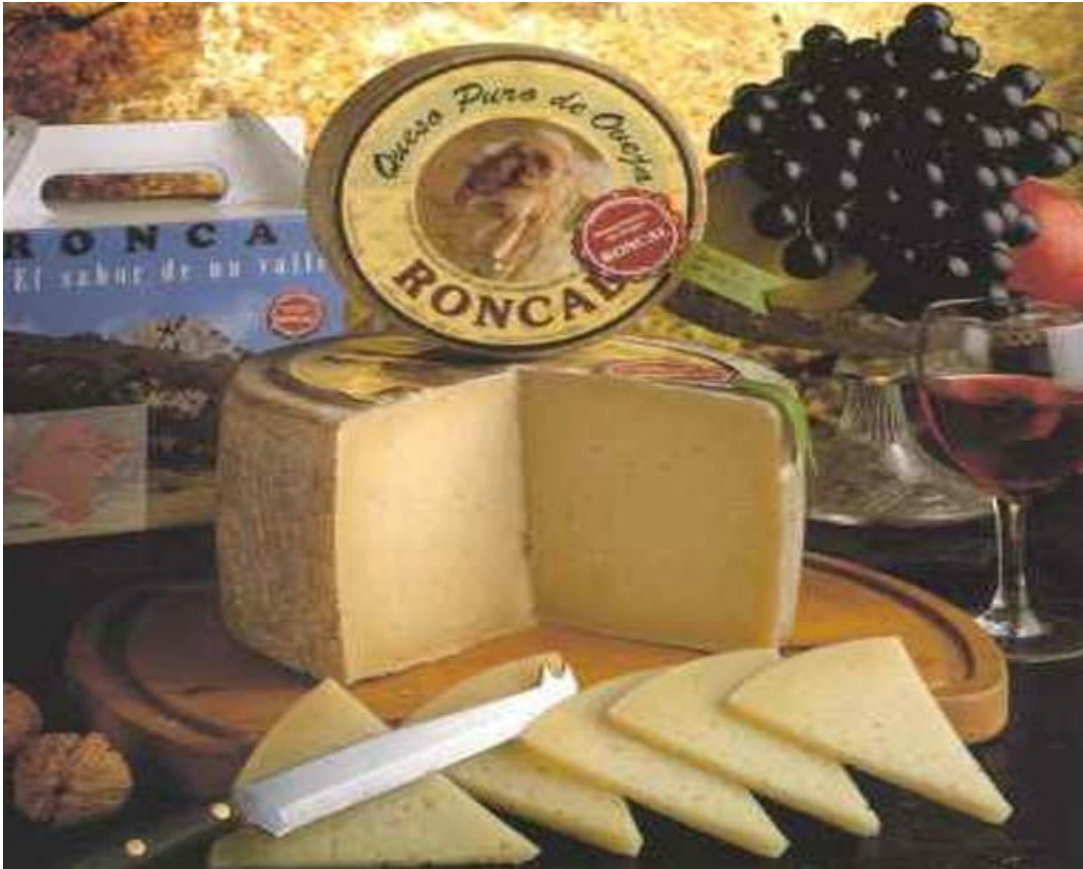


RONCAL CHEESE



Roncal cheese is pressed and produced in the Roncal Valley in the autonomous community of Navarre. The cheese is made from December to July using raw milk from Rasa and Lacha sheep raised on farms registered in the designated production area.

After the cheese has been salted dry it should be allowed to ripen for at least 4 months and when fully ripened it will acquire a rich aroma of herbs and flowers on which the sheep graze.

Roncal cheese has a thick, smooth brown rind and a slightly spicy flavor.