

IDIAZÀBAL DO



ALAIN

Navarra, Spain

SENSORY PROFILE

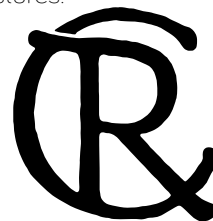
Alain Idiazabal is made by Mr. Juan Miguel Gascue using raw Latxa sheep's milk sourced from several small local herds. They smoke the cheese themselves using beech wood, and then it is matured for a minimum of 3 months. Its rind is smooth and pale yellow in color. Its paste is whitish, firm and compact, with little eyes irregularly scattered throughout. This traditional cheese has intense aroma with a persistent aftertaste reminiscent of the wild grasses and herbs growing in the Basaburua valley.

This cheese is produced using exclusively local ingredients.

Ingredients: Raw sheep's milk, salt, animal rennet, lactic ferment and Lysozyme from egg.

TRADITION

The family owned dairy farm Gaztandegi Dorrea is nestled in the valley of Basaburua, in the Navarra Mountains. Production began in 1984 in a "caserío", the typical Basque farmhouse, which bore the old name of Dorrea. The beautiful and pristine environment contributes to the making of this unique and excellent cheese. The cheese makers continue to use only unpasteurized pure milk from the native Latxa sheep. Latxa is a small sheep breed that gives a limited amount of high quality milk. The flock grazes on indigenous herbs and natural grasses that grow wild in the local pastures.



**ROGERS
COLLECTION**

REVISED 10/25/18

AGED	3 months
RETAIL SIZE	2.6 lb wheel
ITEM NO	45233
CASE	6 x 2.6lb per case