

AÑEJO MANCHEGO ARTESANO DOP



PASAMONTES

Castilla la Mancha, Spain



**2016/17 Golden Award, Premio Gran Selección
Alimentos Castilla-La Mancha**

**2012 & 2020 Gold Medal Manchego DOP Artisan
Semicured, Premio Gran Selección**

SENSORY PROFILE

Pasamontes Añejo Manchego Artesano is made with raw milk, preserving the subtle and delicate flavors of Manchega sheep's milk. In Spain, "ARTESANO" specifically refers to raw milk, not artisanal production. Aged for at least ten months before shipping, this Manchego develops a brownish-yellow color. Its flavor is rich and robust, with deep nuttiness. Unlike mass-produced Manchego, Pasamontes applies a natural anti-mold solution by hand. The cheese features an all-natural, edible rind with a textured pattern reminiscent of the esparto grass bands traditionally used to shape it.

Ingredients:

Raw sheep's milk, calf rennet, lactic ferments, calcium chloride, lysozyme (derived from egg), salt

TRADITION

Pasamontes Manchego, made at the same location, since 1896 has long been known as Spain's best Manchego and has more recently been recognized as a consistent DOP winner. The La Mancha region, home to the Manchega sheep breed, the milk of which is required to create DOP Manchego cheese. Made proudly by M. Dolores Palomares Pasamontes, who is the 4th generation in her family to carry on the cheese making tradition. Her great grandmother started the dairy. The sheep are herded using traditional shepherding practices. When you sense the big bouquet, taste the complexity of flavors, and savor the long finish on your palate, reserve some of your enthusiasm to honor the Pasamontes dedication to quality.

AGED	10 months
RETAIL SIZE	6 lb wheel
CASE	2 wheels
ITEM NO	R45053



**ROGERS
COLLECTION**
REVISED 3/25/2025