

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**

1998, 2006, 2009 Gold Medal, Premio Gran Selección

1998, 2006, 2009 Farmhouse Half Cured Cheese

AGED 3, 6 and 12 months

RETAIL SIZE 6 lb wheel

CASE 2 x 6 lb

ITEM NO 45050 (3 months aged)

ITEM NO 45052 (6 months aged)

ITEM NO 45053 (12 months aged)

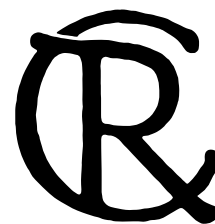
SENSORY PROFILE

Spain's legendary cheese, our Pasamontes has been made in the same location and by the same family since 1896 in the plains of Castilla La Mancha, south of Madrid. Our producer uses raw milk in order to preserve the subtle and delicate flavors of the milk from the Manchego sheep. Another characteristic that distinguishes Pasamontes Manchego from highly commercialized Manchego cheeses is that they apply, by hand, a natural anti-mold solution. Pasamontes has an all-natural, edible rind. The texture on the rind resembles the esparto grass band which was traditionally used to form the cheese. The interior texture is firm, and the color ranges from nearly white for young cheeses, to ivory yellow for cheeses of 4-6 months of age, and brownish yellow after 10-12 months.

Ingredients: Raw sheep's milk, cheese cultures, enzymes, 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. It is 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.



**ROGERS
COLLECTION**

REVISED 8/21/2021