

MONCEDILLO MADURADO

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Castilla-Leon, Spain



SENSORY PROFILE

Moncedillo Madurado, a hard, pressed cheese, has an ivory-colored paste. Its aroma is a complex array of forest mushrooms and roasted nuts with hints of wood and spices. This cheese has an elegant acidity and persistent finish.

Ingredients Raw Sheep Milk, lactic ferments, ovine rennet extract and salt.

TRADITION

Northeast of Segovia, in the small town of Cedillo de la Torre, the Moncedillo dairy sources milk exclusively from the local cooperative and comes from a single livestock breed that is 85% Churra (an ancient Iberian breed native to Castile and León) and 15% Assaf. Historically, the Churra was prized for its hardiness and adaptability. The Churra sheep is well suited to the continental climate of Castile and León, with long, severe winters, very short springs, and hot dry summers. The famous Navajo-Churro sheep descended from the Churra imported to North America by the Spanish settlers.

AGED	3 to 4 months
CASE	6 x 800g wheels
ITEM NO	MC1800

REVISED 5/28/2019

