

MONCEDILLO ORIGINAL



MONCEDILLO

Castilla-Leon, Spain



SENSORY PROFILE

Moncedillo Original is drained, rather than pressed, which creates a semi-soft paste. Made using vegetable (thistle) rennet, after coagulation, the curds are gently ladled into traditional basket molds and left to self-drain, and turned frequently in the first few hours as it takes on the basket pattern for its striking rind. The cheese's aroma contains notes of sweet grasses and dried fruit. Its lactic flavor, rich and buttery, is followed by with hints of hazelnuts in the aftertaste.

Ingredients Raw sheep's milk, lactic ferments, vegetable (thistle) rennet and salt

TRADITION

To the 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 percent Churra (an ancient Iberian breed native to Castile and León) and 15 percent Assaf. Historically, the Churra was prized for its hardiness, adaptability and fecundity. 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 that were imported to North America by the Spanish settlers.

AGED	60 days
CASE	6 x 450g wheels
ITEM NO	MC1000

REVISED 5/29/2019

