

# MONCEDILLO RED



## MONCEDILLO

*Castilla-Leon, Spain*



### SENSORY PROFILE

Moncedillo Red has a semi-soft paste and a rind that is dusted with bittersweet Pimentón de La Vera around day four of the production process. Pimentón de La Vera imparts a gentle smoke into the paste and a beautiful hue on the rind. The flavor is sweet with fruit notes and balanced salt and the finish slightly smokey. This cheese is made with vegetarian rennet (thistle) in traditional basket molds and left to self-drain, and turned frequently in the first few hours as it takes on the basket patterned rind.

**Ingredients:** Raw sheep's milk, lactic ferments, vegetable rennet, brine and Pimentón de La Vera

### 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	60 days
CASE	6 x 450g wheels
ITEM NO	MC1500

REVISED 12/28/2019

