

ROMERO

PASAMONTES

Castilla la Mancha, Spain



ITEM NO	R45055
AGED	6 months
RETAIL SIZE	5.5 lb wheel
CASE	2 x 5.5 lb
WEIGHT	11 lb

SENSORY PROFILE

Romero is made with sheep's milk and cured with Manchego rosemary leaves for at least six months. It offers an irresistible flavor with a rosemary aroma that makes it unique and original. The rosemary is collected in the mountains of La Mancha, which gives it an unbeatable class and distinction. They use raw milk in order to preserve the subtle and delicate flavors of the milk from the Manchego sheep.

Ingredients: Raw Manchego sheep's milk, rosemary leaves, calf rennet, ferments, calcium chloride, lysozyme (derived from egg), lard on the rind, salt.

TRADITION

Pasamontes cheeses have been made by the same family since 1896 in the plains of Castilla La Mancha, south of Madrid. They produce one of 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 2/23/2024

+1 207.828.2000

contact@rogerscollection.us

www.rogerscollection.us