

LAMBDA



QUESOS DE HUALDO
QUESERÍA ARTESANA CONTEMPORÁNEA

QUESOS DE HUALDO

Castilla-La Mancha, Spain



SENSORY PROFILE

Lambda is a semi-soft sheep's milk cheese made with raw milk from the many free roaming Manchega sheep on the Hualdo Farm. The wheels are left with more moisture in the curd at the time of draining, which allows its texture to soften. Lambda has a soft pinkish-orange washed rind and a pungent aroma. Its smooth paste has vegetal, citrus, and lactic tasting notes and a slightly sweet and buttery finish. Pairs well with bread, citrus fruits, and sparkling wine. Lambda can also melt nicely over roasted vegetables and potatoes.

Ingredients: Raw sheep's milk, lactic ferments, lamb rennet, vegetal coagulant, and salt.

TRADITION

Finca Hualdo is an innovative full-cycle farming project in Toledo. They control all aspects of production (raising and milking the sheep as well as cheesemaking) and are committed to the vitality of their farming ecosystem. They milk their sheep twice a day in a new facility with excellent quality control. Hualdo has over 2,000 Manchega sheep on their farm, which are very hardy and have adapted to survive and thrive in hot, dry climates. The delicate aroma of their cheese is reflective of the high-quality diet (natural grazing on shrubs, meadows, and pasture - as well as cereals and grasses grown on the farm) of their sheep whose welfare is placed above all!

**2024, Grand Gold, Frankfurt International
Cheese & Dairy Products Trophy**

AGED 2-3 months

ITEM NO QD0420

CASE 2 x 1.3kg wheels

CASE WEIGHT 5.7 lbs.

ITEM NO QD0415

CASE 6 x 500g wedges

CASE WEIGHT 10.5 lbs.



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