

## PI



**QUESOS DE HUALDO**  
QUESERÍA ARTESANA CONTEMPORÁNEA

**QUESOS DE HUALDO**  
*Castilla-La Mancha, Spain*

**SENSORY PROFILE**

Pi is the softest of the sheep's milk cheeses 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. Pi has a rough moldy/bloomy rind with blue-green hints from the growth of *Penicillium roqueforti*. On the nose is a slightly acidic lactic aroma. Its smooth paste has granular eyes and a sweetly herbaceous flavor. Tasting notes include earth, fruit, fermented hay, grain, nuts - with a spicy finish. Creamy with a slight crumble and a long finish. Pairs well with bread, citrus fruits, and sparkling wine.

**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, First Place, National Gourmet Quesos, Salon Gourmets**

AGED	2-3 months
ITEM NO	QD0315
CASE	6 x 700 g wheels
CASE WEIGHT	10.5 lb



REVISED 10/3/2023