

SPANISH CHEESE

SIGMA



QUESOS D HUALDO
QUESERÍA ARTESANA CONTEMPORÁNEA

QUESOS DE HUALDO

Castilla-La Mancha, Spain



SENSORY PROFILE

Sigma is an aged sheep's milk cheese reminiscent of alpine traditions aged on wooden boards. Exposing the curds to temperatures over 40°C imparts toasted, buttery pastry and toffee notes. Sigma has a natural, brushed rind with a supple paste. On the palate is fermented butter, cereal, and sweet notes. Pairs well with roasted pumpkin, brioche bread, and sweet wine.

Ingredients: Raw sheep's milk, lactic ferments, lamb rennet, 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, Gold, Frankfurt International Cheese & Dairy Products Trophy
2022, 2nd Place, Raw Cured Sheep's Milk Cheese,
13th Gourmet Quesos Championship

AGED 7 months

ITEM NO QD0230

CASE 2 x 2.2kg wheels

CASE WEIGHT 9.75 lbs.

ITEM NO QD0200

CASE 15 x 200g wedges

CASE WEIGHT 6 lbs.

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