

QUESO MANCHEGO ARTESANO PDO



QUESOS DE HUALDO
Castilla-La Mancha, Spain



SENSORY PROFILE

This is a traditional Manchego cheese made with raw milk from the many free roaming Manchega sheep on the Hualdo Farm. The wheels are turned and brushed regularly (on wooden boards, which imparts a woody, vegetal flavor) throughout their maturation. The color of the paste deepens as it ages. This cheese has a firm and buttery texture on the palate with notes of nuts and cereal. Pairs well with fig jam and olive oil.

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!

AGED 7 months

ITEM NO QD0130

CASE 2 x 2.8kg wheels

CASE WEIGHT 13 lbs.

ITEM NO QD0100

CASE 24 x 230g wedges

CASE WEIGHT 12 lbs.



REVISED 8/5/2025