

## 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!

**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** 20 x 220g wedges

**CASE WEIGHT** 10 lbs.



**ROGERS  
COLLECTION®**

REVISED 8/1/2025