

"Los Cerrillos" farm, owned by Montalvo Wilmot family, is located just beside Peñarroya Castle, a few kilometers away from the "Lagunas de Ruidera" Natural Park. In this property of great beauty our sheep graze freely and become the most important characters in the production process of our cheeses, all done by hand at the farm. The freshly milked and non pasteurized milk together with the good work, knowledge and experience of our Cheese Master are the only ingredients used in the elaboration of our natural rind unique flavour cheese.



## ELABORATION

Milk type : 100% raw sheep's milk

Rind : Natural, no outside wax, nor paraffin or antifungals

Minimum ripening : 12 months

## TASTING NOTES

Thick, compact, ivory-coloured cheese with small, well-distributed eyes/holes. Very expressive nose, with many hints of milk and caramel. Buttery and floury texture, and very intense flavour. Spicy aftertaste and memories of nuts.

## NUTRITION FACTS (per 100g)

Energy Value : 2083 KJ / 497 Kcal

Total Fat : 40g of which 24g are saturated

Total Carbohydrates : 0,4g of which 0,4g are sugars

Protein : 32g

Salt : 2,0g