



# Montalvo Wilmot

*Semicurado*  
Finca Los Cerrillos

"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 : 3 months

## TASTING NOTES

Thick, compact, ivory-coloured cheese with small, well-distributed eyes/holes. Subtle and elegant aroma, with hints of milk and yogurt notes. Buttery texture, soft acidity and hints of cereal and nuts in the aftertaste.

## NUTRITION FACTS (per 100g)

Energy Value : 1602 KJ / 383 Kcal

Total Fat : 30g of which 19g are saturated

Total Carbohydrates : 0,5g of which 0,5g are sugars

Protein : 29g

Salt : 2,0g



BODEGAS Y QUESERÍA MONTALVO WILMOT  
D.O.P. Los Cerrillos

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