

IBERICA GOURMET



Manchego cheese catalog and more

A top-down photograph of a rustic wooden cheese board. The board is oval-shaped and holds several pieces of Manchego cheese, including a large wedge, a smaller wedge, and a rectangular slice. The cheese is a pale yellow color with a slightly textured surface. The board is placed on a dark, weathered wooden surface. A red and white checkered cloth is draped around the bottom and sides of the board. The text "Manchego Cheese" is written in a black, cursive font across the center of the board.

Manchego Cheese



Queso Manchego Artesano Semicurado DOP 3.3kg
Formatos: 3.3kg, 1.65kg, 1kg y 560g (peso aproximado).
Sabor: Cremoso, láctico y de intensidad suave. Con regusto persistente.
Tipo de coagulación: Enzimática.
Denominación de Origen Protegida (DOP).
Tipo de leche: Cruda de Oveja Manchega.
Ingredientes: Leche cruda de oveja manchega, sal, cuajo animal de corderos españoles, lisozima de huevo (E-1105) y fermentos lácticos.



Queso Manchego Artesano Curado DOP 3.3kg
Formatos: 3.3kg, 1.65kg, 1kg y 560g (peso aproximado).
Sabor: Láctico e intenso. Con regusto persistente.
Tipo de coagulación: Enzimática.
Denominación de Origen Protegida (DOP).
Tipo de leche: Cruda de Oveja Manchega.
Corteza: Natural.
Ingredientes: Leche cruda de oveja manchega, sal, cuajo animal de corderos españoles, lisozima de huevo (E-1105) y fermentos lácticos.



Queso Manchego Artesano Añejo DOP 3.2kg
Formatos: 3.2kg, 1.6kg y 520g (peso aproximado).
Sabor: Láctico y muy intenso. Con regusto persistente y matices picantes.
Tipo de coagulación: Enzimática.
Denominación de Origen Protegida (DOP).
Tipo de leche: Cruda de Oveja Manchega.
Ingredientes: Leche cruda de oveja manchega, sal, cuajo animal de corderos españoles, lisozima de huevo (E-1105) y fermentos lácticos.



Queso Manchego Artesano en Aceite de Oliva Virgen Extra DOP 3.4kg
Formatos: 3.4kg, 1.7kg y 560g (peso aproximado).
Sabor: Muy intenso y fuerte, a aceite de oliva. Con regusto persistente. Puede presentar tonos rojizos por pasar su proceso de maduración en aceite.
Tipo de coagulación: Enzimática.
Denominación de Origen Protegida (DOP).
Tipo de leche: Cruda de Oveja Manchega.
Ingredientes: Leche cruda de oveja manchega, sal, cuajo animal de corderos españoles, lisozima de huevo (E-1105) y fermentos lácticos.



DOP Manchego Cheese Pack

Set of three wedges of 250 grams each of the Manchegos: Semi-cured, Cured and Añejo.

Flavor: Milky and smooth.

Type of coagulation: Enzymatic.

Type of milk: Raw Sheep.

Ingredients: Raw sheep's milk, salt, animal rennet from Spanish lambs, egg lysozyme E-1105 and lactic ferments.



Lot of Manchego Arqueso Cheeses with D.O.P.

It contains a small cheese (1kg) Cured Arqueso Manchego, a small cheese (1kg) Semi-cured Arqueso Manchego, a wedge of Arqueso in Olive Oil (560gr) and a metal can for a small cheese.

Flavor: Milky and smooth.

Type of coagulation: Enzymatic.

Type of milk: Raw Sheep.

Ingredients: Raw sheep's milk, salt, animal rennet from Spanish lambs, egg lysozyme E-1105 and lactic ferments.



Complete Lot of Artisan and Spiced Manchego Cheeses:

The Arqueso lot is composed of a small cheese (1kg) Arqueso Manchego Curado, a small cheese (1kg) Arqueso Semicured, a wedge of Arqueso in Olive Oil (560gr) and a can metal for a small cheese.

The lot is a set of four wedges of 550 grams each of Bualba with Rosemary, Bualba with Red Wine, Bualba with White Wine and Bualba with Paprika.

This cheese is vacuum packed



Semi-cured Artisan Manchego Cheese DOP 1.05kg

matured between 3 and 4 months. Pressed cheese, with marks on the rind from the flower and the pleita.

Formats: 3.3kg, 1.65kg, 1kg and 560g (approximate weight).

Flavor: Creamy, lactic and mild intensity. With persistent aftertaste.

Type of coagulation: Enzymatic.

Protected Designation of Origin (DOP).

Type of milk: Raw Manchega Sheep.

Ingredients: Raw Manchego sheep milk, salt, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Cured Artisan Manchego Cheese DOP 1kg

Formats: 3.3kg, 1.65kg, 1kg and 550g (approximate weight).

Flavor: Lactic and intense. With persistent aftertaste.

Type of coagulation: Enzymatic.

Protected Designation of Origin (DOP).

Type of milk: Raw Manchega Sheep.

Rind: Natural.

Ingredients: Raw Manchego sheep milk, salt, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Semi-cured Artisan Manchego Cheese DOP 1.65 kg

It contains a small cheese (1kg) Cured Arqueso Manchego, a small cheese (1kg) Semi-cured Arqueso Manchego, a wedge of Arqueso in Olive Oil (560gr) and a metal can for a small cheese.

Flavor: Milky and smooth.

Type of coagulation: Enzymatic.

Type of milk: Raw Sheep.

Ingredients: Raw sheep's milk, salt, animal rennet from Spanish lambs, egg lysozyme E-1105 and lactic ferments.



Complete Batch of Artisan and Spiced Manchego Cheeses:

matured between 6 and 8 months

Formats: 3.3kg, 1.65kg, 1kg and 550g (approximate weight).

Flavor: Lactic and intense. With persistent aftertaste.

Type of coagulation: Enzymatic.

Protected Designation of Origin (DOP).

Type of milk: Raw Manchega Sheep.

Rind: Natural.

Ingredients: Raw Manchego sheep milk, salt, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Aged Artisan Manchego Cheese DOP 1.6kg

matured between 10 and 12 months

Formats: 3.2kg, 1.6kg and 520g (approximate weight).

Flavor: Lactic and very intense. With persistent aftertaste and spicy nuances.

Type of coagulation: Enzymatic.

Protected Designation of Origin (DOP).

Type of milk: Raw Manchega Sheep.

Rind: Natural.

Ingredients: Raw Manchego sheep milk, salt, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Artisan Manchego Cheese in Extra Virgin Olive Oil DOP 1.7kg matured between 10 and 12 months

Formats: 3.4kg, 1.7kg and 560g (approximate weight).

Flavor: Very intense and strong, olive oil. With persistent aftertaste. It may present reddish tones due to undergoing its maturation process in oil.

Type of coagulation: Enzymatic.

Protected Designation of Origin (DOP).

Type of milk: Raw Manchega Sheep.

Ingredients: Raw Manchego sheep milk, salt, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Semi-cured Artisan Manchego Cheese DOP Wedge 560g matured between 10 and 12 months

Formats: 3.4kg, 1.7kg and 560g (approximate weight).

Flavor: Very intense and strong, olive oil. With persistent aftertaste. It may present reddish tones due to undergoing its maturation process in oil.

Type of coagulation: Enzymatic.

Protected Designation of Origin (DOP).

Type of milk: Raw Manchega Sheep.

Ingredients: Raw Manchego sheep milk, salt, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Cured Artisan Manchego Cheese DOP Wedge 550g:

matured between 6 and 8 months

Formats: 3.3kg, 1.65kg, 1kg and 550g (approximate weight).

Flavor: Lactic and intense. With persistent aftertaste.

Type of coagulation: Enzymatic.

Protected Designation of Origin (DOP).

Type of milk: Raw Manchega Sheep.

Rind: Natural.

Ingredients: Raw Manchego sheep milk, salt, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Aged Artisan Manchego Cheese DOP Wedge 520g matured between 10 and 12 months

Formats: 3.2kg, 1.6kg and 520g (approximate weight).

Flavor: Lactic and very intense. With persistent aftertaste and spicy nuances.

Type of coagulation: Enzymatic.

Protected Designation of Origin (DOP).

Type of milk: Raw Manchega Sheep.

Rind: Natural.

Ingredients: Raw Manchego sheep milk, salt, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Artisan Manchego Cheese in Extra Virgin Olive Oil PDO Wedge 560g

Made from raw milk from La Mancha sheep and matured between 10 and 12 months

Formats: 3.4kg, 1.7kg and 560g (approximate weight).

Flavor: Very intense and strong, olive oil. With persistent aftertaste. It may present reddish tones due to undergoing its maturation process in oil.

Type of coagulation: Enzymatic.

Protected Designation of Origin (DOP).

Type of milk: Raw Manchega Sheep.

Ingredients: Raw Manchego sheep milk, salt, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Double Pack of Manchego Artisan Cheese D.O.P. and Sheep Cheese

Set of six wedges of 250 grams that contain the three Manchegos: Semi-cured, Cured and Añejo, and Bualba with Rosemary, Paprika and Wine. Ideal presentation for a gift or for an appetizer at a lunch or dinner.

Flavor: Milky and smooth.

Type of coagulation: Enzymatic.

Type of milk: Raw Sheep.

Ingredients: Raw sheep's milk, salt, red wine, sweet paprika, ground rosemary, animal rennet from Spanish lambs, egg lysozyme E-1105 and lactic ferments.

A wooden cheese board with various cheeses is presented on a red and white checkered cloth. The board is set against a dark, rustic wooden background. The cheeses include a large wedge of orange cheese, a smaller wedge of orange cheese, a wedge of white cheese with a rind, a wedge of white cheese with holes, and a wedge of white cheese with a rind. The text "Sheep cheese" is written in a black, cursive font across the center of the board.

Sheep cheese



Spiced Sheep Cheese with Rosemary 3.3 Kg Matured between 3 and 4 months
Formats: 3.3kg, 1.6kg, 1.1kg and 550g (approximate weight).
Flavor: Milky and very smooth, rosemary flavor. With a persistent aftertaste and nuances reminiscent of fine herbs.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, rosemary, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Spiced Sheep Cheese with Paprika 3.3kg Matured between 3 and 4 months
Formats: 3.3kg, 1.6kg, 1.1kg and 550g (approximate weight).
Flavor: Milky and smooth. With sweet and smoky nuances reminiscent of paprika.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, paprika, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Spiced Sheep Cheese with Red Wine 3.3kg: Matured between 3 and 4 months
Formats: 3.3kg, 1.65kg, 1.1kg and 550g (approximate weight).
Flavor: Milky and smooth. With acidifying nuances reminiscent of red wine.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, red wine, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Spiced Sheep Cheese with White Wine 3.3kg
Matured for 6 months
Formats: 3.2kg, 1.6kg and 520g (approximate weight).
Flavor: Lactic and very intense. With persistent aftertaste and spicy nuances.
Type of coagulation: Enzymatic.
Protected Designation of Origin (DOP).
Type of milk: Raw Manchega Sheep.
Rind: Natural.
Ingredients: Raw Manchego sheep milk, salt, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Spiced Sheep Cheese with Rosemary in Crust 3.4kg
 Matured between 10 and 12 months
Formats: 3.4kg, 1.7kg and 570g (approximate weight).
Flavor: Intense, with hints of rosemary. With persistent aftertaste.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, animal rennet from Spanish lambs, egg lysozyme E-1105 and lactic ferments.



Spiced Sheep Cheese Pack Sets of three wedges of 250 grams each with Paprika, Rosemary and Wine. Ideal presentation for a gift or for an appetizer at a lunch or dinner.
Flavor: Milky and smooth.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, red wine, sweet paprika, ground rosemary, animal rennet from Spanish lambs, egg lysozyme E-1105 and lactic ferments.



Rosemary Spiced Sheep Cheese 1.65kg: Matured between 3 and 4 months
Formats: 3.3kg, 1.6kg, 1.1kg and 550g (approximate weight).
Flavor: Milky and very smooth, rosemary flavor. With a persistent aftertaste and nuances reminiscent of fine herbs.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, rosemary, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Sheep Cheese with Paprika 1.65kg
 Matured between 3 and 4 months
Formats: 3.3kg, 1.6kg, 1.1kg and 550g (approximate weight).
Flavor: Milky and smooth. With sweet and smoky nuances reminiscent of paprika.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, paprika, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Spiced cheese with Red Wine 1.65kg Matured between 3 and 4 months
Formats: 3.3kg, 1.65kg, 1.1kg and 550g (approximate weight).
Flavor: Milky and smooth. With acidifying nuances reminiscent of red wine.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, red wine, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Spiced Sheep Cheese with White Wine 1.65kg Matured for 6 months
Formats: 3.3kg, 1.65kg, 1kg and 500g (approximate weight).
Flavor: Milky and smooth. With acidified nuances reminiscent of white wine.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Type of wine: White wine from the Airén variety from Mota del Cuervo. The grapes are grown organically and under a biodynamic agriculture system, taking into account the lunar cycles in the harvest and planting and the rest of the field work.
Ingredients: Raw sheep's milk, salt, white wine, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Rosemary Spiced Sheep Cheese in Crust 1.7kg: Matured between 10 and 12 months
Formats: 3.4kg, 1.7kg and 570g (approximate weight).
Flavor: Intense, with hints of rosemary. With persistent aftertaste.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, animal rennet from Spanish lambs, egg lysozyme E-1105 and lactic ferments.



Spiced Cheese with Paprika Wedge 550g
Matured between 3 and 4 months
Formats: 3.3kg, 1.6kg, 1.1kg and 550g (approximate weight).
Flavor: Milky and smooth. With sweet and smoky nuances reminiscent of paprika.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, paprika, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Wedge Rosemary Sheep Cheese 550g Matured between 3 and 4 months
Formats: 3.3kg, 1.6kg, 1.1kg and 550g (approximate weight).
Flavor: Milky and very smooth, rosemary flavor. With a persistent aftertaste and nuances reminiscent of fine herbs.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, rosemary, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Spiced Sheep Cheese with Red Wine Wedge 550g Matured between 3 and 4 months
Formats: 3.3kg, 1.65kg, 1.1kg and 550g (approximate weight).
Flavor: Milky and smooth. With acidifying nuances reminiscent of red wine.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Ingredients: Raw sheep's milk, salt, red wine, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.



Spiced Sheep Cheese with White Wine Wedge 550g: Matured for 6 months
Formats: 3.3kg, 1.65kg and 500g (approximate weight).
Flavor: Milky and smooth. With acidified nuances reminiscent of white wine.
Type of coagulation: Enzymatic.
Type of milk: Raw Sheep.
Type of wine: White wine from the Airén variety from Mota del Cuervo. The grapes are grown organically and under a biodynamic agriculture system, taking into account the lunar cycles in the harvest and planting and the rest of the field work.
Ingredients: Raw sheep's milk, salt, white wine, animal rennet from Spanish lambs, egg lysozyme (E-1105) and lactic ferments.

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