



El Esparto Queso Manchego Curado (DOP)

Cave-ripened

Origin
Spain

Milk Source
100% Manchego Ewe

Type
Hard

Pairing
Fino Sherry, Quince paste

2kg – whole wheel
150gm – pre cut portion

The sweet buttery flavours, tender moist ivory texture, and gentle herbaceous grassy finish of El Esparto Cave-ripened Manchego is very different to the sharp flavours often found in so many other types of Spanish Manchego.

Taking its name from the traditional plaited Esparto grass belts used by farmstead dairies to girdle young curds, this unique cheese is crafted cheese in the designated La Mancha region of Spain from whole milk of La Mancha breed sheep.

The natural rind is coated with charcoal and rice flour and carefully ripened for 6 months in stone lined caves connected to greenhouses growing an assortment of aromatic herbs. This novel greenhouse system is used to control temperature and air flow to the caves, and infuses the cheese with the aroma of plants.

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