



Chusco in Olive Oil

Specially selected cured cheese, made from milk from our finest grazing land.

INGREDIENTES: Chusco (raw sheep's milk, salt, rennet, calcium chloride, E-252 preservative and lactic ferments) and extra virgin olive oil.

CATA: Intense aroma of sheep's milk, reminiscent of dried fruits and sweet ripe fruit. Low acid, slightly salty flavour. Grainy, soft and oily on the palate. Intense aftertaste and a mildly spicy hint. Highly persistent flavour in the mouth.

Ibérico in Olive Oil

Specially selected cured cheese, made from milk from our finest grazing land.

INGREDIENTES: Ibérico (pasteurised cow's milk 50%, sheep's milk 15%, goat's milk 15%, salt, rennet, calcium chloride, preservative: lisozyma-egg white enzyme- and lactic ferments) and extra virgin olive oil.

CATA: Acidic and slightly salty flavour. Dairy aromas of yoghurt and butter. Marked softness making it slightly sticky and giving a pleasant oily sensation. Excellent harmony between flavour and texture. Medium intense aftertaste reminiscent of goat's milk. Medium persistent flavour in the mouth.

