



## ESSEX MANCHEGO, 1605 AGED SIX MONTHS

Made at Sierra de la Solana Farm, in the province of Ciudad Real in La Mancha, Spain. Queso Manchego Artesano, Denominacion de Origen (PDO)

<b>VISUAL CHARACTERISTICS</b>	Hard, ridged, unwaxed natural rind; Cylindrical shape with straight edges and flat top and bottom; 3 to 4 inches high, 8 inches in diameter; weighs an average of 6 to 7 pounds.
<b>CATEGORY OF CHEESE</b>	Hard, uncooked, pressed, raw sheep's milk cheese.
<b>SCALE OF PRODUCTION</b>	Farmstead, approximately 2000 milking ewes.
<b>MILK TYPE</b>	Raw sheep's milk, from the La Mancha (Manchega) breed.
<b>CHEESEMAKING DETAILS/ PROCEDURE</b>	The milk is heated at 82-89°F for 30 to 60 minutes and kept at this temperature for 45-60 minutes. The resulting curds are cut into the size of rice grains. The mixture is then stirred and heated again to 104°F to help drain off the whey. The curds are placed in cylindrical molds, which imprint the standard 'flower' pattern on the top and bottom of the cheese and the typical weave marks on the sides. Then they are pressed and salted.
<b>AFFINAGE/ CHEESE MATURING NOTES</b>	The cheeses are matured for 6 months. During this time, Jose Luis Martin selects the batches that, when ripe, will make their way to the US.
<b>TEXTURE</b>	Toothsome, slightly granular.
<b>APPEARANCE</b>	A mottled grey-brown natural rind protects an ivory colored paste that has a few small holes and some visual fine texturing.
<b>SMELL/AROMA</b>	Hints of Jamon Serrano. Sweet, milky, sheepy notes.
<b>FLAVOR</b>	Full-bodied rustic sheepy notes fill the palate at first, then give way to a sweet, milky finish with hints brown spice such as nutmeg and cassia bark.
<b>WINE SUGGESTIONS</b>	A wine with some tannin, like Rioja or Ribera Duero. Also pairs well with a bone dry fino sherry. It's typical to eat Manchego with fresh grapes—red or white.

