



STELLA'S  
P A N T R Y

## Manchego

**Pronunciation:** man-chay-go

**Origin:** La Mancha, Spain

**Milk Source:** Pasteurised Ewe's milk

**Rennet Type:** Animal

**Style:** Hard

**Size:** 2kg wheel

**Approximate Age:** 12 months



Manchego is protected by appellation controls that state it can only be made with the milk of the Manchega breed of sheep in the central La Mancha region of Spain. There is a long tradition of sheep dairying in this region – the drier climate is well-suited for raising sheep. This matured version of Manchego has a firm, compact texture that is slightly flaky and open. The rind is imprinted with a distinctive pattern – in the past, fresh Manchego cheeses were drained in woven grass baskets which naturally created this cross hatch pattern. Today, this effect is achieved with a plastic mould - in honour of the history behind the cheese.

**Tasting Notes:** well-developed notes of rich butter, raw brazil nuts and grassy pastures, the finish is round and long lasting with a touch of lanolin lingering on the palate. The texture of Manchego is dry yet creamy, and can have a slightly oily texture.

**Uses:** tapas, cut into thin triangles and served with quince paste or olive oil

**Wine Match:** Pinot Noir, Tempranillo, crisp Pinot Grigio, Sherry

**Try with:** Spanish Quince paste, Guiseppe Olive Crostini, Tarago or Mount Zero Olive Oil