

# \* OVEJA CURADO PICO MELERO



<b>Production area</b>	Sardón de Duero – Valladolid
<b>Description</b>	<p><b>Composition:</b> raw sheep's milk (castellanas and churras sheep)</p> <p><b>Coagulation:</b> enzymatic</p> <p><b>Texture:</b> pressed paste</p> <p><b>Ageing:</b> 10 months</p>
<b>Presentación</b>	<p><b>Shape:</b> cylindrical</p> <p><b>Weight:</b> 2,500 Kg.</p> <p><b>Box:</b> 2 pieces</p>
<b>Origins:</b>	La Granja de Sardón is an historical farming business, which develops its agricultural and livestock activity on a regional level since the beginning of the nineteenth century. Its last bet is marketing an excellent raw ewe's milk cheese, made from their own livestock, that enjoys the highest international recognition having won a silver and a bronze medal at the World Cheese Awards 2008.



<b>Sensory characteristics:</b>	<p>Smooth, fine, coffee-colored rind. On the inside, with a compact cut and without a uniform rind. Ivory-colored paste. Close structure, with scarce, small and unevenly distributed eyes. Small calcifications towards the exterior.</p> <p>Texture: low elasticity. Medium adherence, firmness, deformability and friability. Grainy in the palate, with medium moisture. Greasy and creamy.</p> <p>Slightly acidic odour, from lactic to evolved milk. Notes of roasted nuts. Developed flavour, with light acidic notes. Its spicyness appears slowly, without being excessive. High persistence in the mouth. Aftertaste of dark-roast and roasted nuts.</p>
<b>Gastronomic suggestions:</b>	
<b>Chemical Composition:</b>	FDM: 50%