

Sheep Cheese with Brandy Gran Gusto



We make our Sheep cheese with brandy Gran Gusto with raw sheep's milk, we are ripening our sheep cheese for 5 and 6 months in our chamber refrigerated, when our sheep cheese is approximately 6 months, the brandy (Cognac) is injected into Sheep Cheese Cured, and then the cheese is covered in lard and fine herbs, the cheese matures for 3 or 4 months with the brandy and fine herbs for the fusion of flavors.

Our Sheep Cheese with Brandy is between 9 and 10 months ripening, Brandy (Cognac).

Brandy is a spirit produced by distilling wine. Brandy generally contains 35–60% alcohol by volume (70–120 US proof).

We make our Sheep Cheese with Brandy Gran Gusto with Brandy from Jerez, it is a brandy that is matured in a solera system in the Jerez area of Andalusia, Spain (exclusively matured within the "Sherry Triangle", the municipal boundaries of Jerez de la Frontera, El Puerto de Santa María and Sanlúcar de Barrameda, in the province of Cádiz).

Tasting of Sheep cheese with Brandy Gran Gusto

We recommended in tasting our Sheep cheese with Brandy Gran Gusto, with a temperature around 20° and 25°C, the first sensations are incomparable with the aroma and fragrance to the fine herbs, the first flavors that will reach your palate, are those of the sweet flavor of aged sheep cheese with a light touch Brandy, with small floral brushstrokes, is a buttery cheese and very pleasant to the palate, with small eyes, firm paste and a flavor and aftertaste that enamors nose and mouth, filling with complex aromas. An authentic work of art, a cheese to enjoy with the five senses.