

Sheep Cheese with Rosemary Gran Gusto



We make our Sheep cheese with Rosemary Gran Gusto with raw sheep's milk.

we are ripening our sheep cheese for 4 months in our chamber refrigerated, when our sheep cheese is approximately 4 months, then the cheese is covered in lard and rosemary, the cheese matures minimum 6 months with the rosemary for the fusion of flavors. Our Sheep Cheese with Rosemary Gra Gusto is between 10 and 12 months ripening,

Rosemary and cheese offer a huge World of sensations in the tasting and pairing, due to their common points, intense flavors, earthy nuances, toasted aromas, floral or fruity notes...

Sheep cheese cured with Rosemary Gran Gusto, is a classic product of Spanish cuisine, in particular of the two Castillas, whose origin and history goes back, in the search to preserve and ripen the cheeses. Rosemary is a plant that is very rich in active ingredients and has numerous medicinal properties, such as an aseptic, depurative, stimulant stomach and diuretic, which allowed a better conservation of the cheese, creating a new fusion of flavors.

We make our Sheep Cheese with Rosemary Gran Gusto with Assaf sheep's milk, with a minimum cure of 10 months, matured in rosemary flower for at least 6 months.

Tasting of Sheep cheese with Rosemary Gran Gusto.

We recommended in tasting our Sheep cheese with Rosemary, with a temperature around 20º and 25ºC.

The first sensations, the Rosemary impregnates the cheese with a Rosemary flavor that perfectly complements the nutty sweetness. The perfect cut, and as it drags the rosemary flower to the cheese paste, the first flavors that will reach your palate, are those of the sweet flavor of aged sheep cheese with a light touch Toffee, 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.