

HUMO



CODE	40215
COUNTRY OF ORIGIN	Spain
TYPE OF MILK	Sheep's milk
WEIGHT	2,5 approx

Smoked and aged sheep's cheese from the Castilla y León region

DESCRIPTION	Smoked and aged sheep's cheese from the Castilla y León region, from the Assaf and Castellana breed sheep
APPEARANCE	The rind has an intense brown colour due to the smoking process; the paste is compact with very small and sparse holes
TASTE	Sweet, with recognizable smoky notes
PRODUCER	Quesería Cultivo - Madrid - Spain
OUR SELECTION	Producer, selector, refiner and cheese shop: Quesería Cultivo represents all these things together. The Quesería Cultivo has a wide and selected range of Spanish cheeses that derive from the close collaboration with small artisan producers
CURIOSITY	The cheese is aged for about 3 months, then smoked naturally with beech wood and finally aged for at least another 6 months
SUGGESTIONS	To try paired with a cider or a craft beer with notes of chocolate, or barricaded white wines, which dissolve the smoky notes of cheese; excellent with dried fruit with very dense pulp as dates or plums