



CHEESES OF SPAIN



SUPC#6339770 2/6.6#AV MANCHEGO D.O.P 6 MONTHS BONVALLIS

Spain's most famous cheese Manchego can only be so-called if it is made in the geographical area of La Mancha from the milk of the Manchega sheep and with a cure period of at least 60 days. This Manchego cheese is made with pasteurised milk from flocks registered with the D.O. regulating body and aged for 6 months. It is produced in Central Spain's La Mancha region, a territory known for its fierce winds, violent temperature swings and desert-like aridity. It is a pressed paste cheese with a straw-coloured rind. The interior is of an ivory-white or pale yellow colour and is firm and compact with small eyes that are unevenly spread. On the palate it is buttery, oily and slightly piquant with a sheep's milk aftertaste. Taste Manchego for the first time and you will be surprised at how long the wonderful flavor lingers on your palate. Wonderful as a snack with fresh bread or in salads, also great with crusty bread, chorizo and olives for tapas. As a dessert serve simply with membrillo, fig cake or honey. Serve with fino Sherry or red wine made from the Tempranillo grape.

SUPC#6714192 2/6.6#AV IBERICO 6 MONTHS BONVALLIS

Iberico is a Manchego-style cheese made from a blend of cow, goat and sheep's milk. It is a pressed paste cheese with a natural, brown or black rind, it is made in the same type of mold as Manchego, and therefore has the same hatched pattern imprinted into its rind. Usually made in Castilla La Mancha or Castilla y Leon, is one of the most popular cheeses in Spain. This firm cheese is mild, yet tasty and aromatic. The blend of milks allows it to obtain the grassy, herbaceous flavors of the goat and sheep's milk while maintaining the smoothness of cow's milk. It has a smooth, lactic aromatic and creamy flavour. It's great diced into salad and drizzled with extra virgin olive oil, sliced on crusty bread with some fresh fruit or fig cake on the side, pairs well with cured meats, such as chorizo and Serrano ham. The flavor of this cheese matches well the characteristics of crianza red wines.



SUPC#6696571 6/2#AV TETILLA D.O.P BONVALLIS



Semi-soft Galician cheese made from pasteurised milk of Rubia, Frisona or Pardo-Alpina cows. This cheese is easily recognisable by its characteristic pear-shape and smooth, fine, straw-coloured rind. It has an elastic, creamy texture and a lactic flavour that is buttery, slightly acid and slightly salted. Excellent as a snack with ham, salami, fruit and bread or as a dessert with honey and especially with quince paste. It melts easily and provides the ideal complement to any dish calling for melted cheese. Tetilla goes well with a fine Sherry and its creamy flavor pairs with whites like Sauvignon Blanc and Chardonnay. Rueda, Rioja, Albariño, red crianza or reserva red.

SUPC#6697573 2/4.4#AV MURCIA AL VINO D.O.P. BONVALLIS

It's a semi soft artisan goat cheese from the mountains of Murcia. This region has a rich variety of grasses, shrubs, and wild herbs on which the goat's graze to give the cheese a distinctive taste and aroma. Made from pasteurised Murcian goat's milk, it has a burgundy color rind from being soaked in local red wine and a strong floral bouquet. Its paste is of an intense white color with a creamy, elastic texture and a mild flavor. Rich in content, fine and creamy, fruity with an elegant flavour of goat's milk. Its an excellent addition to the cheese tray, as an appetizer with crusty french bread or crackers, or with quince paste. Recommended with a Spanish red wine like Rioja or Ribera del Duero.



SUPC#6773190 4/2#AV GARROTXA BONVALLIS



Semi soft farm cheese from the Mediterranean mountains of Catalonia. Unique rich and creamy taste, it has an unusual but mild flavor with a light acidity and a hint of hazelnuts. Natural blue mould rind, due to the extremely humid climate of the area where it is produced. Perfect as a snack thinly sliced with fresh bread and wine. Goes perfectly with salads, marcona almonds, fig and almonds cake. Ideal for people who are allergic to cow's milk. Garrotxa is delicious with young fruity white wines, such as the white Albarino, classic oloroso Sherries or sweet muscatels.

SUPC#6714113 2/6#AV GOAT CHEESE BONVALLIS

Bonvallis goat cheese is a semi soft pasteurised goat's milk cheese which has an ivory colored paste and uniform, rich in content, fresh goat's milk taste. Enjoy it sliced over salads, crusty bread or chunked at cocktail hour. Accompany it with a fine Spanish Sherry or a red Rioja

