

QUESERÍA 1605

Address: Ctra. 1343 KM 1600
13640 Herencia (Ciudad Real)

Website: queseria1605.com

Cheesemaker: Maria José González

Average annual production: 40,000 kg



Quesería 1605 is the commitment made by Avanteselecta to proudly promote and maintain the tradition of Manchego cheese, which is considered one of the best in the world due to its unique qualities and farmhouse manufacturing methods.

Quesería 1605 is located in Finca Sierra La Solana, in the heart of La Mancha, in a village called Herencia, where there is a privileged natural location with a harsh and extreme weather that favours the growth of very rustic vegetation that serves as perfect food to the Manchego breed sheep. All these factors favour the making of a cheese with unique characteristics.

Quesería 1605 takes its name from the year that the first edition of El Quixote was published, thereby paying homage to the most universal book in our country.

By making this artisanal Manchego cheese we are also recovering the cheesemaking tradition that has existed in this plot of land for so many years. The cheese factory combines the traditional artisanal working methods with cutting edge technology (automated vat, product traceability in each stage of the process, temperature control and humidity in each room) while complying with the standardisation criteria set by Directive 92/46 of the EEC.

SIERRA LA SOLANA Ripened Cheese with mould rind



FORMAT: 260 g



Sierra La Solana is a completely new cheesemaking concept in La Mancha. This cheese has a natural mould rind, even though it is only cured for two months, and it is not pressed during the cheese making process, thus achieving a very smooth and consistent product but firm when cut. The aromas and tastes are of slightly evolved milk with a subtle and elegant acidity that results from the lack of pressing.

CHEESEMAKING

This cheese is made from milk with an impeccable bacteriological quality, and approximately 6 litres of milk are required per cheese. Only a small amount of lactic bacteria and natural extract of lamb curd is added. The cheese is made in suitable moulds with many holes and without a base. This cheese is not pressed. An automatic draining and frequent rotations are carried out in the first hours.

Once salted, the cheese is introduced in the airing chamber for several days until a greenish white mould starts to appear. By frequently rotating all the cheeses and making sure that they receive the same intensity of air and humidity, a specific flora develops on their surface, where the moulds, yeasts and other microorganisms contribute to the formation of specific aromas and tastes that guarantee the authenticity of the product.

TASTING NOTE:

The mould of Sierra La Solana is completely natural and therefore suitable for consumption. In fact, we recommend eating it, especially in the first 3 months, as it is completely natural and it intensifies both the taste and the aftertaste of the cheese.

This cheese has a medium intensity odour, characteristic of evolved sheep milk. It is elegant and fruity with lactic and Cava notes. When cut, we encounter a firm paste and buttery texture. It is a semi-hard cheese with a low elasticity to the touch. On the palate it is semi-hard, also in its solubility (it dissolves well on the palate, releasing little saliva). It slightly sticks to the teeth (medium stickiness) and it has a good butteriness, which is expressed by a very pleasant fatty sensation. This cheese has a fine graininess during mastication. It has a lactic touch, due to its acidity, which recalls sweet cereal and fruity notes. It has a frank and balanced salt taste. It has an elegant clean animal and fruity (olives) aroma. It has a pleasant aftertaste of nuts (hazelnut) with a well-integrated spiciness, which is accentuated with time. It is very persistent on the palate. With time it evolves towards more intense tastes, typical of ripening (subtle rancid, leather, spicy), and notes of slightly roasted nuts.

Thanks to its small format, it is a perfect cheese to enjoy on its own or as an aperitif or dessert. It is a very smooth cheese while complex at the same time.

CHARACTERISTICS:

PH: from 5 to 5.4

Dry matter 55% minimum

Fat 50% minimum in dry matter

Total protein in dry matter: 30% minimum

Public health authority registration number: ES
15.06589/CR CE

Absence of goat or cow's milk