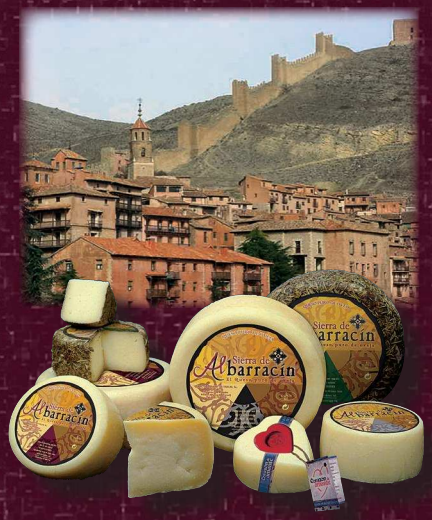
Cheeses Sierra de Albarracín®



Sierra de Albarracín®
Cheese, pure from sheep

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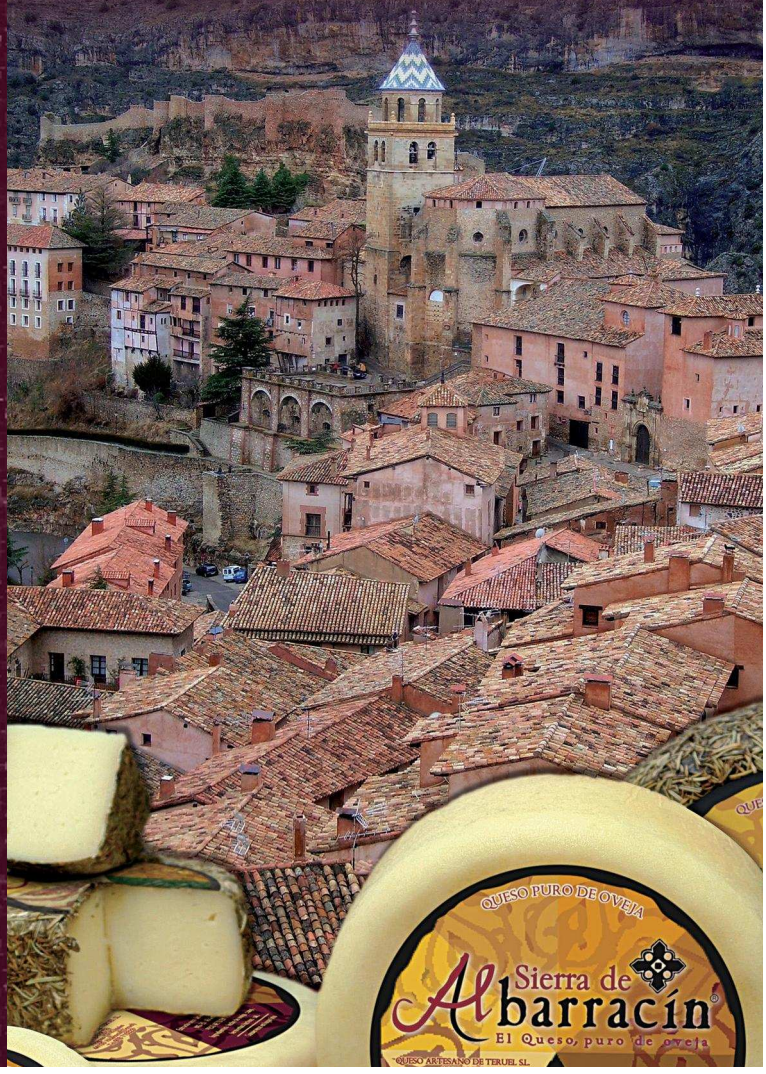

BLUE "SKY" LABEL	Pasteurized milk – Semi-soft	Large 2,5/3 kg. Wedge 1/8	Small 0,7 kg.
NAVY BLUE LABEL	Raw milk – Aged over 60 days	Large 2,5/3 kg. Wedge 1/8	Small 0,7 kg.
RED LABEL	Pasteurized milk – Half aged	Large 2,5/3 kg. Wedge 1/8	Small 0,7 kg.
SILVER LABEL	Pasteurized milk – Aged	Large 2,5/3 kg. Wedge 1/8	Small 0,7 kg.
GOLDEN LABEL	Raw milk - Half aged	Large 2,5/3 kg. Wedge 1/8	Small 0,7 kg.
BLACK LABEL	Raw milk - Aged	Large 2,5/3 kg. Wedge 1/8	Small 0,7 kg.
GREEN LABEL	Half aged – Covered by Rosemary Leaves	Large 2,5/3 kg. Wedge 1/8	Small 0,7 kg.
DON MANUEL	Matured Sheep´s Milk Cheese	Large 2,5/3 kg. Wedge 1/8	Small 0,7 kg.

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CREAM CHEESE

Red Label	Half Aged	150 g.	500 g.	4 kg.
Blue Label	Sheep´s Cheese of Blue Paste	150 g.	-	-
Green Label	Fine Herbs	150 g.	-	-
Purple Label	Sheep´s Torta Cheese	150 g.	-	-
White Label	Goat´s Cheese (Rulo)	150 g.	-	-

JAR OF CHEESE IN TRUFFLE OIL (400 ml.)		JAR OF CHEESE IN ROSEMARY OIL (700 ml.)	
TRONCHIN OF ALBARRACIN	Semi-soft goat´s cheese. Pasteurized milk	300 gr. (approx.)	
CAPRIN OF ALBARRACIN	Matured goat´s cheese. Pasteurized milk	1 kg.	500 gr.