



# Raw Milk



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## RAW MILK

**FORMAT** - Typical traditional Maestrazgo mould

**MILK** - Crude sheep's of the "Guirra y Cartera" autochthonous breeds

**MEASUREMENTS AND WEIGHT** - 500 g - 1200 g\*

**CURING** - 60 days minimum,

**COMBINATIONS** - Velvety aged red. Cask-fermented white

**PASTE** - Semihard. Yellow when cut. Small eyes distributed over the mass

**CRUST** - Smooth and waxy

**TEXTURE** - Firm, compact, rather laminar in the more mature pieces.

**SMELL** - Characteristic of evolved sheep's milk. Medium-high intensity

**FLAVOUR** - Lingers in the mouth. Touches of cereals and dried fruits and nuts.

*Piquant, persistent but unaggressive aftertaste*

*\*500 g. 4 units. - 1100 g.- 2 units.*



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