

# PICONERO SHEEP'S CHEESE WITH BLACK BEER



<b>Production Area</b>	Ciudad Real – Castilla la Mancha
<b>Description</b>	<p><b>Composition:</b> Pasteurised sheep's milk, beer, salt, lactic cultures calcium chloride and lysozyme</p> <p><b>Coagulation:</b> enzymatic</p> <p><b>Texture:</b> pressed paste</p> <p><b>Ageing:</b> minimum 90 days</p> <p><b>Season:</b> All year</p>
<b>Presentation</b>	<p><b>Shape:</b> Cylindrical (using a Manchego type mould)</p> <p><b>Weight:</b> 3 kg. approx.</p> <p><b>Box:</b> 2 units</p>
<b>Origins:</b>	<p>QUESERIAS DE PICON is located in the heart of La Mancha, the Spanish cheese making region par excellence, of deserved fame and renown. Our carefully produced cheeses are the result of knowledge and experience honed over years by the men and women who make up our team.</p>



<b>Sensory Characteristics</b>	<p>The first sensation when tasting this cheese is its exceptionally smooth and creamy taste that is not highly salty. The predominant aroma is of beer. In the mouth, the final note is a sustained aftertaste reminiscent of high roast coffee and chocolate that invites you to repeat the experience. The flavour has a highly pronounced beery note.</p> <p>This cheese is best eaten at a temperature between 15-20 °C.</p> <p>Keep refrigerated until consumption and leave at room temperature for a while before eating.</p>
<b>Gastronomic Suggestions</b>	<p>It marries well with <i>gran reserva</i> red wines.</p> <p>We advise eating the rind in order to fully appreciate the intense flavour of this cheese steeped in black beer which gives its natural colour.</p> <p>It contains no colouring of any kind.</p>
<b>Chemical Composition</b>	FDM: minimum 55 %