



Castellano

According to its age, Castellano can be used either as a table cheese or in a gratin.

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS

Paste	Firm
Intensity	Mild
Milk Origin	Cow, Goat and Ewe
Milk Treatment	Pasteurized
Country	Spain
Region	Centre
Details	N/A
Producer	Bonvallis
Fat	28%
Minimum Refinement	6 month(s)
Family	Hard uncooked cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Delicate and light
Chardonnay, Rueda

Red Wine



Fruity and medium-bodied
Rioja Reserva

Beer



Blonde Douce
Blond Ale, Lager, Pilsner

SIMILAR PRODUCTS

» Manchego 6 mois, A.O.P. (en)