



## Manchego 12 mois, A.O.P.

12 months aged Manchego is a Spanish cheese to try with quince paste for an interesting marriage of sweet and salty.

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



### CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Ewe
Milk Treatment	Pasteurized
Country	Spain
Region	Vallée de la Mancha
Details	N/A
Producer	N/A
Fat	28%
Minimum Refinement	12 month(s)
Family	Hard uncooked cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

### PAIRING

#### White Wine



**Aromatic and mellow**  
American Chardonnay

#### Red Wine



**Aromatic and supple**  
Rioja Reserva

#### Beer



**Brune Tranchante**  
Lager, Brown Abbey, American Brown Ale

### SIMILAR PRODUCTS

- » Zacharie Cloutier (en)
- » Ossau-Iraty (fermier), A.O.P. (en)