



## Manchego 3 mois, A.O.P.

**Manchego is one of the most popular cheeses in Spain.**

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




### CHARACTERISTICS


Paste	Firm
Intensity	Moderate
Milk Origin	Ewe
Milk Treatment	Pasteurized
Country	Spain
Region	Vallée de la Mancha
Details	N/A
Producer	N/A
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

 **Fruity and vibrant**  
American Chardonnay

#### Red Wine

 **Fruity and medium-bodied**  
Rioja Reserva

#### Beer

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

#### Other Pairing

Sherry

### SIMILAR PRODUCTS

- » Ossau-Iraty (laitier), A.O.P. (en)
- » Tomme du Kamouraska (La) (en)