

Tour de Spain

Corazón de Ronda™
Blue Cabrales

Corazón de Ronda™
Queso de Murcia Al Vino

Corazón de Ronda™
Manchego

Corazón de Ronda™
Roncal

Corazón de Ronda™
Mahón Semi-Curado

Tour De Spain
RFS # T0646

1/8 lb avg

ANCO®

Cabrales

An intense blue made of a combination of raw cow's and goat's milk. Cabrales is produced in limited quantities, using traditional farmhouse methods in small, family-run dairies. Melt over meats or enjoy with a strong red wine. It has a strong smell and spicy flavor.

Manchego

Spain's first and most popular cheese, Manchego can be recognized by the zigzag pattern etched into its rind. This sheep's milk cheese has a firm but dry texture with a slightly salty, nutty flavor. Excellent served as a table cheese or grated over pasta and salads.

Roncal

Savored by Spaniards for almost 3000 years, Roncal has a rich, olive flavor. Creamy and buttery due to its high butterfat content, the cheese taste of sweet herbs with vague hints of mushrooms. It has an elastic interior that is slightly grainy. Serve with fruit and crackers.

Murcia al Vino

Soaked in Spain's own Rioja red wine, this goat cheese is mild, creamy and tangy. The wine contributes to the fruity, spicy flavor and floral bouquet of the cheese in addition to its rich, deep purple color. Murcia al Vino pairs well with hearty breads, sausages and fruits, such as grapes.

Mahón

This cow's milk cheese is so treasured, it is stored underground to ripen. Its exterior is rubbed with virgin olive oil and paprika giving it an orange-gold hue. Mahón is nutty and a bit salty in flavor, but not buttery. As it ages, the aftertaste of nuts and caramel becomes more pronounced.

