

CHEESEMAKER

Lana

ORIGIN

Spain

MILK TYPE

Sheep, Raw

RIND

Pressed

FIRMNESS

Firm

IDIAZABAL

ABOUT

Idiazabal is a pressed cheese made using unpasteurized sheep's milk in the Basque and Navarre region of Spain. Idiazabal is a DOC (Denomination de Origen) cheese that is made using regulated traditional methods. Idiazabal is a handmade cheese that has a hard inedible outer rind. Traditionally this cheese was smoked, but this is no longer always the case, though often the smokey flavours are retained.

TASTE NOTES

Idiazabal is a great Spanish cheese, and a wonderful alternative to the more well-known Manchego. The rind is golden brown with a small texture imprinted on it. The paste is firm and pale yellow, and often dotted with small holes in it. The aroma is warm, smokey, nutty and sheepy! The texture of the Idiazabal is dry and grainy at first but becomes more smooth as it is warmed in the mouth. The flavour is complex and rich, the taste of nuts, smoke, and sheep clearly apparant.

Serve Idiazabal with fruit or melted over rice and potatoes. It also pairs well with grilled or barbecued pork and other meats. Eat it as a snack with fresh, crusty bread or use it as a grating cheese!

PAIRINGS

Idiazabal will pair wonderfully with any reds from the Navarre region or sherry.