

CHEESEMAKER
Queserias del Tietar

ORIGIN
La Adrada, Spain

MILK TYPE
Goat, Pasteurized

RIND
Grey-blue mould

FIRMNESS
Semi-firm

MONTE ENEBRO

ABOUT

Monte Enebro was invented about 15 years ago by Rafael Baez and is currently produced only by Mr. Baez and his daughter, Paloma at the Queserias del Tietar dairy near Madrid. A great example of artisan cheese making in Spain, Monte Enebro has won many awards in various international cheese competitions. 3 years in a row, Monte Enebro was awarded top prizes at the London International Cheese and Dairy competition, as well as top prizes at the World Cheese Awards in 2000 and Gourmet Quesos in 2003.

TASTE NOTES

Monte Enebro is a pure and powerful goat's cheese that has a smooth and creamy texture. The cheese is very dense and rich, and needs only a few bites to understand its appeal. Monte Enebro has a strong, herbal, goaty aroma that is pleasantly translated into its flavour. As the cheese ages, the texture will become even smoother and the aromas and flavours will become more pronounced. Contrary to popular belief, the rind is not ash-covered, but covered in penicilium Roqueforti, a harmless, edible mould. Try it alone and with cured meats, olives, and crusty breads.

BEER PAIRINGS

Try pairing the Monte Enebro with a Belgian-style saison such as Ommegang Hennepin or Saison Dupont.