

ORIGIN

Zamora, Central Spain

MILK TYPE

Sheep

RIND

Rubbed with Olive Oil

FIRMNESS

Firm

ZAMORANO

ABOUT

Zamorano first became famous because of the Castilian sheep that thrive in the cold and humid climate of central Spain. As it's popularity grew, families from Zamora would travel all over Central Spain in order to make and sell this famous and ancient cheese.

TASTE NOTES

CHARACTERISTICS: This raw milk cheese has an intense flavor that does not overpower. Its sweet, buttery and slightly piquant flavor will pleasantly linger in your mouth.

PAIRINGS

Delicious with young fruity white wines, such as the white wines of Galicia, Sherrys from Jerez, Muscatels produced in Navarra and Valencia.