

## A GUIDE TO SPANISH CHEESES

WINTER 2008

	VARIETY	FLAVOR	SERVING SUGGESTIONS
	Queso de Cabra	Mild and creamy goat's milk cheese.	<p>Arrange these three cheeses on a platter and pair with the following condiments and wines.</p> <p><b>Condiment Pairings:</b></p> <ul style="list-style-type: none"> <li>• Serrano ham</li> <li>• Caramelized walnuts</li> </ul> <p><b>Wine Pairings:</b></p> <ul style="list-style-type: none"> <li>• Lustau Fino Sherry</li> <li>• Mas Donís Capçanes</li> </ul>
	Manchego	Tangy, full-flavored sheep's milk cheese. Grainy texture.	
	Valdeón Blue	Rich and creamy blue cheese wrapped in maple or oak leaves and aged in caves. A mixture of cow's milk and goat's milk.	
	Rosey Goat	Goat's milk cheese covered in fresh Spanish rosemary. Soft and creamy texture.	<p>Arrange these three cheeses on a platter and pair with the following condiments and wines.</p> <p><b>Condiment Pairings:</b></p> <ul style="list-style-type: none"> <li>• Marcona almonds</li> <li>• Lemon-marinated olives</li> </ul> <p><b>Wine Pairings:</b></p> <ul style="list-style-type: none"> <li>• Volver Tempranillo</li> <li>• Martín Códax Albariño</li> </ul>
	Urgelia	Cow's milk cheese with buttery, fruity flavor. A washed-rind cheese from Catalan Mountains.	
	Mahon	Savory and sharp Friesan cow's milk cheese. Caramel, yet tangy flavor. Brushed with olive oil and paprika.	
	Drunken Goat	Mild, sweet, and fruity goat's milk cheese. Aged 6 months. Soaked in red wine for 72 hours during the aging process.	<p>Arrange these three cheeses on a platter and pair with the following condiments and wines.</p> <p><b>Condiment Pairings:</b></p> <ul style="list-style-type: none"> <li>• Chorizo</li> <li>• Quince paste</li> </ul> <p><b>Wine Pairings:</b></p> <ul style="list-style-type: none"> <li>• Nadal Cava</li> <li>• Lustau Oloroso Sherry</li> </ul>
	Ibérico	Blend of cow, goat, and sheep's milk. Aged 6 months. Buttery and smooth with a sweet finish.	
	Idiazábal	Smoked sheep's milk cheese. Rich flavor with firm texture. Aged up to 14 months.	