

PIEDRA LOS MÁRTIRES

PRODUCTS CATALOGUE

2020





Cow's milk cheese

This cheese with a soft flavor and creamy texture leaves on the palate a sensation of sweetness and freshness ideal for the whole family to enjoy. In addition, with an impeccable exterior appearance, of hard and rough crust, and with its white interior with small eyes spread throughout the paste give our product an exceptional visual quality.

Milk:

Pasteurized cow milk.

Cures:

Tender: From 7 days

Part-aged: From 35 days

Aged: From 105 days

Format:

Whole cheese 3kg approx.

Half cheese 1,5 Kg approx.

Wedges of 200 or 300g approx.

Conservation:

We recommend to store between 4-8 °C.



Cow's and sheep's milk mixed cheese

Cheese made with care, which highlights the sensory nuances of sheep's milk. Its flavor shows balance. Ideal for those who like soft cheese with a touch of intensity.

Milk:

Pasteurized cow and sheep (10%) milk.

Cures:

Part-aged: From 35 days

Aged: From 105 days

Format:

Whole cheese 3kg approx.

Half cheese 1,5 Kg approx.

Wedges of 200 or 300g approx.

Conservation:

We recommend to store between 4-8 °C.

Special mix cheese

Cheese made with pasteurized sheep and cow's milk, of exquisite taste, whose firm texture highlights its intense flavor. Excellent cheese that will not leave you indifferent.

Milk:

Pasteurized cow (60%.) and sheep (40%) milk.

Cures:

Part-aged: From 35 days

Aged: From 105 days

Format:

Whole cheese 3kg approx.

Half cheese 1,5 Kg approx.

Wedges of 200 or 300g approx.

Conservation:

We recommend to store between 4-8 °C.





Iberian cheese

The authentic cheese of the Iberian Peninsula, made with cow's milk (50% max.), sheep's milk (15% min.) and goat's milk (15% min.), satisfies the palate of the most demanding for its taste full, pronounced and distinguished.

Milk:

Pasteurized cow, goat and sheep milk.

Cures:

Part-aged: From 35 days

Aged: From 105 days

Format:

Whole cheese 3kg approx.

Half cheese 1,5 Kg approx.

Wedges of 200 or 300g approx.

Conservation:

We recommend to store between 4-8 °C.

Goat's milk cheese

The flavor and intense and elegant smell of this goat cheese evoke a set of incomparable sensations linked to high mountain lands and green valleys, which make this product not go unnoticed. A cheese with character. Ideal to taste with a pepper jam and a good wine.

Milk:

Pasteurized goat milk.

Cures:

Part-aged: From 35 days

Aged: From 105 days

Format:

Whole cheese 3kg approx.

Half cheese 1,5 Kg approx.

Wedges of 200 or 300g approx.

Conservation:

We recommend to store between 4-8 °C.





Sheep's milk cheese

Our flagship product, sheep's cheese, is made with the highest quality pasteurized milk. Its full flavor and firm texture offer a unique sensation to the palate. A real delight for cheese lovers.

Milk:

Pasteurized sheep milk.

Cures:

Part-aged: From 35 days

Aged: From 105 days

Reservation (old): From 180 days

Format:

Whole cheese 3kg approx.

Half cheese 1,5 Kg approx.

Wedges of 200 or 300g approx.

Conservation:

We recommend to store between 4-8 °C.

Lactose free cheese

One of our new products is lactose-free cheese. Clean, fresh and well defined, of cow's milk; soft and palate; no sour or bitter flavors

Milk:

Pasteurized cow milk.

Cures:

Part-aged: From 35 days

Aged: From 105 days

Format:

Whole cheese 3kg approx.

Half cheese 1,5 Kg approx.

Wedges of 200 or 300g approx.

Conservation:

We recommend to store between 4-8 °C.

*We can make this cheese with other kind of milk.
Consuting us.





Truffle cheese

The most recent of all our products is truffle cheese. Perfect to surprise, made with cow's milk and black truffle, which gives it a peculiar flavor, where the smoothness of the milk's taste and the firmness of the truffle are noticed, making an unmatched mixture.

Milk:

Pasteurized cow milk.

Cures:

Part-aged: From 35 days

Aged: From 105 days

Format:

Whole cheese 3kg approx.

Half cheese 1,5 Kg approx.

Wedges of 200 or 300g approx.

Conservation:

We recommend to store between 4-8 °C.

*We can make this cheese with other kind of milk. Consuting us

