



LA OVEJA NEGRA
PARRA JIMÉNEZ
Organic
Manchego Cheese
(The Black Sheep)

Aged
minimum 3 months

LA OVEJA NEGRA *(The Black Sheep)*.



"There are still artisanal producers in the land of Don Quixote like the Parra Family," whose Manchego has a, "grassy, fruity aroma," and, "a mellow taste."

NEW! – LA OVEJA NEGRA *(The Black Sheep)*.

This is a classic Queso Manchego aged minimum 3 months; **the only Organic Manchego in the U.S.** It's made from milk produced by heritage breed black ewes that graze the certified-Organic Parra Family vineyard in La Mancha, central Spain.

Description: Organic, semi-firm Manchego Cheese, made from a herd of Manchega breed sheep on a vineyard in central Spain. Creamy mouthfeel, slightly crumbly texture, moist, buttery and sweet with herbaceous notes.

Ingredients: Organic thermised Manchega sheep's milk; milk enzymes; rennet; calcium; salt.

Applications: Slice it for an appetizer. Serve with Membrillo (quince paste) or honey for dessert. The cheese can also be melted into a variety of recipes from pastas to roasted lamb.

La Oveja Negra was created by Javier, Luis and Francisco Parra. Their family has farmed La Mancha for centuries. Today, they make Organic wine, grow Organic garlic and truffles, and keep special, black, Manchega sheep, an endangered breed that is traditional for Queso Manchego. They now have a herd of 1,300 of these charming, little animals, who graze the Organic farmland and vineyards on the Parra Estate.



Certified Organic by SOHISCERT



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