

## La Peral-Wheel

This single-producer cow's milk blue is made in the village of the same name. The small cylindrical wheel has a delicately mottled natural rind and a soft, ivory paste with light bluing. It is aged for 2-4 months in natural stone cellars beneath the dairy and is lighter on the palate than other Spanish blues from the same region. Though spicy, it is balanced by the rich custard creaminess of the paste, which has undertones of buttermilk. Pairs beautifully with Tempranillo, Cabernet Sauvignon, Port, and Spanish dessert wines.



### Product Details

Item	017003
Brand	Queseria Peral
Sold By	EA
Pack Qty	6
Pack Size	2 LB (RW)
Case GTIN/EAN/UPC	N/A
Unit UPC	N/A
Country of Origin	Spain
Shelf Life from Production	3 months
Storage	Refrigerated
Kosher	No
Gross Case Weight	12 LB (RW)
Ingredients	Pasteurized cow's milk, salt, penicillium roqueforti, bacterial cultures, rennet.