

## 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

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