

## Los Cameros-Wheel

This cheese is made in the heart of Spanish wine country from pasteurized cow, sheep, and goat’s milk. The four Martinez siblings took over the creamery from their parents, who founded the business in 1961. They collect high quality milk from local farms and make cheese using traditional methods. Their mixed milk cheese uses a minimum of 60% cow’s milk, 20% sheep’s milk, and 6% goat’s milk. It is aged 6 months, during which it is rubbed with olive oil, developing a beautiful natural rind. The paste is light yellow with small eyes and has strong vegetal and peppery aromas. Upon tasting, it is well balanced with a pleasant acidity. It’s an endlessly snackable, truly delicious cheese that surprises with a long finish.



### Product Details

<b>Item</b>	670123
<b>Sold By</b>	EA
<b>Pack Qty</b>	2
<b>Pack Size</b>	7 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>	10 months
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	14 LB (RW)
<b>Ingredients</b>	Pasteurized milk (cow 60% min., sheep 20% min., goat 6% min), cheese cultures, rennet, lysozyme (from egg white), salt, lamb rennet.