

Mitica Leonora

Named for its home region, Leonora® is a prime example of the recent renaissance in Spanish cheesemaking. Oscar Fernando Marcos Gonzalez created the soft-ripened, brick-shaped cheese, loosely basing it on a traditional cheese from Galicia known as Babia and Laciana. He sources his milk from 2 farms, always from Murciana goats, and helps create the cheese's signature bright, lemony flavor through the process of lactic fermentation. The lush cheese balances complexity, acidity, and richness, with a mushroomy creamline that develops as the cheese ripens.



Product Details

Item	017044
Brand	Mitica
Sold By	CS
Pack Qty	2
Pack Size	3.5 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	7 LB (RW)
Ingredients	Pasteurized goat's milk, rennet, cheese cultures, penicillium candidum, salt.