



Artequeso

Artisan Manchego cheeses



ARTISAN MANCHEGO CHEESE

Artequeso is a high-quality Manchego cheese with a Protected Designation of Origin (DOP), made from raw Manchega sheep milk.

A pressed paste cheese, with marks on the rind from the 'flor' and the 'pleita', we have been making along four generations at Finca La Prudenciana (Tembleque, Toledo).

Artequeso maturation:

- Semicured
- Farmstead
- Cured
- Aged
- In AOVE olive oil

Our cheeses do not have natamycin, pimaricin nor egg lysozyme.



Antequero

SIZES

The different sizes:

- Full wheel (105oz.)
- Small wheel (35oz.)
- Wedges (from 5.6oz to 17.6oz)

Contact us for special sizes or gift packaging.



Antequeso

Artisanal Manchego Semicured

Maturation: 3-4 months.

Sizes: Full wheels, small wheels and wedges.

Flavour: Creamy, lactic, soft and with a persistent aftertaste.

Rind: with fatty acids and mould free. Without natamycin nor pimaricin.

Protected designation of Origin (DOP).

Milk: Raw manchega sheep milk.

Ingredients: Raw manchega sheep milk, salt, spanish lamb rennet and lactic ferments.



Antequero

Artisanal Manchego Farmstead



Maturation: 4-5 months.

Sizes: Full wheels and wedges.

Flavour: Lactic and with a persistent aftertaste.

Rind: Natural rind with mould.

Protected designation of Origin (DOP).

Milk: Raw manchego sheep milk.

Ingredients: Raw manchego sheep milk, salt, spanish lamb rennet and lactic ferments.

Antequero

Artisanal Manchego Cured

Maturation: 6-8 months.

Sizes: Full wheels, small wheels and wedges.

Flavour: Lactic, intense and with a persistent aftertaste.

Rind: Natural rind with mould.

Protected designation of Origin (DOP).

Milk: Raw manchega sheep milk.

Ingredients: Raw manchega sheep milk, salt, spanish lamb rennet and lactic ferments.



Antequeso

Artisanal Manchego Aged

Maturation: 12 months.

Sizes: Full wheels and wedges.

Flavour: Lactic, very intense, with a persistent aftertaste and spicy nuances.

Rind: Natural rind with mould.

Protected designation of Origin (DOP).

Milk: Raw manchega sheep milk.

Ingredients: Raw manchega sheep milk, salt, spanish lamb rennet and lactic ferments.



Antequeso

Artisanal Manchego cured in AOVE olive oil



Maturation: 12 months.

Sizes: Full wheels and wedges.

Flavour: Very intense and strong, to olive oil. With remarked spicy nuances. Can present reddish coloration due to its maturation in oil.

Protected designation of Origin (DOP).

Milk: Raw manchega sheep milk.

Ingredients: Raw manchega sheep milk, salt, spanish lamb rennet, extra virgin olive oil and lactic ferments.

Buenalba

RAW SHEEP MILK AND THE TASTE OF COLOURS

Raw sheep's milk cheeses, spiced with paprika, rosemary, white wine and red wine without sulfites.

Buenalba is an ideal complement that combines quality, colors and flavors unknown in the world of cheese.

An innovative fusion between Spanish cuisine elements and our experience as cheesemakers for more than 30 years.

Buenalba cheeses:

Semicured

- with Rosemary
- with Red Wine
- with Paprika

Cured

- with White Wine
- with Rosemary in the rind



Buenalba

SIZES

The different sizes:

- Full wheel (105oz.)
- Small wheel (35oz.)
- Wedges (from 5.6oz to 17.6oz)

Contact us for special sizes or gift packaging.



Buenalba

Sheep cheese with Rosemary



Maturation: 3-4 months.

Sizes: Full wheels, half wheels and wedges.

Flavour: Lactic and very soft. With well defined Rosemary nuances.

Rind: with fatty acids and mould free. Without natamycin nor pimaricin.

Milk: Raw sheep milk.

Ingredients: Raw sheep milk, salt, rosemary spanish lamb rennet and lactic ferments.



Buenalba

Sheep cheese with red wine



Maturation: 3-4 months.

Sizes: Full wheels, half wheels and wedges.

Flavour: Lactic and soft. With acidifying nuances reminiscent of red wine.

Rind: with fatty acids and mould free. Without natamycin nor pimaricin. Dipped in red wine.

Milk: Raw sheep milk.

Ingredients: Raw sheep milk, salt, red wine, spanish lamb rennet and lactic ferments.



Buenalba

Sheep cheese with paprika



Maturation: 3-4 months.

Sizes: Full wheels, half wheels and wedges.

Flavour: Lactic and sof. With sweet and smoked nuances reminiscent of paprika.

Rind: with fatty acids and mould free. Without natamycin nor pimaricin. Dipped in paprika.

Milk: Raw sheep milk.

Ingredients: Raw sheep milk, salt, paprika, spanish lamb rennet and lactic ferments.



Buenalba

Sheep cheese with White wine



Maturation: 8 months.

Sizes: Full wheels, half wheels and wedges.

Flavour: Lactic and intense. With acid nuances reminiscent clearly to white wine.

Rind: with fatty acids and mould free. Without natamycin nor pimaricin.

Milk: Raw sheep milk.

Ingredients: Raw sheep milk, salt, white wine, spanish lamb rennet and lactic ferments.



Buenalba

Sheep cheese with Rosemary in the rind



Maturation: 10 months.

Sizes: Full wheels, half wheels and wedges.

Flavour: Intense, with clear rosemary nuances. Lactic and with a persistent aftertaste.

Rind: with fatty acids and mould free. Without natamycin nor pimaricin. Covered with Rosemary and vacuum packed.

Milk: Raw sheep milk.

Ingredients: Raw sheep milk, salt, spanish lamb rennet and lactic ferments.



Artequeso PACKS

Semicured, Cured and Aged,

Artequeso DOP Packs

Three wedges of Artequeso Manchegos: Semicured, Cured and Aged.

Sizes: 480gr (3x160gr) y 750gr (3x250gr).

Protected designation of Origin (DOP).

Milk: Raw manchega sheep milk.

Ingredients: Raw manchega sheep milk, salt, spanish lamb rennet and lactic ferments.



Buenalba

PACKS

Rosemary, red wine and paprika

Buenalba Packs

Three wedges of Buenalba sheep cheeses: Red wine, paprika and rosemary.

Sizes: 480gr (3x160gr) y 750gr (3x250gr).

Milk: Raw sheep milk.

Ingredients: Raw sheep milk, rosemary, red wine, paprika, salt, spanish lamb rennet and lactic ferments.



FINCA LA PRUDENCIANA

KNOW-HOW

After our experience as cheesemakers specialised in DOP Manchego cheeses, we created Finca la Prudenciana cheeses.

A raw sheep's milk cheese made artisanally. A very interesting option for those looking for a cheese with high quality standards at a more competitive price.

A Spanish raw sheep's milk cheese, as an alternative to Spanish industrial Manchego cheeses.





Semicured sheep cheese

MADE IN
SPAIN



Maturation: 3-4 months.

Sizes: Full wheels.

Flavour: Creamy, lactic, soft and with a persistent aftertaste.

Rind: with fatty acids and mould free. Without natamycin nor pimaricin.

Milk: Raw sheep milk.

Ingredients: Raw manchega sheep milk, salt, spanish lamb rennet and lactic ferments.



Cured sheep cheese

MADE IN
SPAIN



Maturation: 6-8 months.

Sizes: Full wheels.

Flavour: Lactic, intense and with a persistent aftertaste.

Rind: with fatty acids and mould free. Without natamycin nor pimaricin.

Milk: Raw sheep milk.

Ingredients: Raw manchega sheep milk, salt, spanish lamb rennet and lactic ferments.



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