

# Cheeses Sierra de Albarracín®



Artisan Cheese of Teruel, S.L.

Sierra de  
*Albarracín*®  
El Queso, puro de oveja

# Sierra de Albarracín®

Located in the range of Albarracín, a mountainous and steep land, we find the birthplace of ancient traditions that for centuries have been followed by shepherds and artisans' generations, makers of one of the oldest forms of nourishment, cheese.

Following these traditions, the Cheese Sierra de Albarracín is only produced with fresh sheep milk, exclusively obtained from the cattle owned by the dairy, following the strictest guidelines with respect to feeding and hygiene, developing the entire process in a perfect blend of traditional artisan methods and the latest technological advances.



## WHAT AN ARTISTIC CHEESE!



# Pure Sheep's Cheese

## Half Aged (red label)

2,5 — 3 kg.

Wedge 1/8

Aging: at least 6 months

700 gr. (approx.)

Aging: at least 4 months



2,5 — 3 kg.

Large wedge of cheese 1/8



700 gr. (approx.)



100% PASTEURIZED SHEEP MILK

Ingredients: sheep's milk, dairy ferments and salt.

# WHAT AN ARTISTIC CHEESE!







## Pure Sheep's Cheese Half Aged (red label)



Cheese elaborated exclusively from fresh sheep's pasteurized milk, from our own livestock of dairy sheep.

Cheese made from a firm pressed paste, obtained by coagulation predominantly enzymatic and aged with bacterial flora from the dairy acid.

After a **half aging period of a minimum of 6 months for the 3kg. wheel of cheese and 4 months for the 700 gr. wheel of cheese**, we obtain a product called red label that has a paste which when cut presents a golden pale colour with medium-size holes and a smell of slightly evolved milk.

The salt content is low.

In this type of format and weight the red label indicates a period of maturing which is more than 4 months, the intensity of flavour increases but the texture remains with the right consistency for this type of aging.

Shape and rind: cylindrical with rounded edges. The marks of the woollen cloth that is used during the moulding can be seen on it. Natural plain rind that varies from straw-coloured to grey produced by the surface flora that is developed in the aging rooms.

# WHAT AN ARTISTIC CHEESE!



# Pure Sheep's Cheese

## Aged (silver label)

2,5 — 3 kg.

> Wedge 1/8

> Aging: minimum 9 months

700 gr. (approx.)

> Aging: minimum 6 months



Large wedge of cheese 1/8



2,5 — 3 kg.



700 gr. (approx.)

ESPAÑA  
15,05675-TE  
CE

100% PASTEURIZED SHEEP MILK

Ingredients: sheep's milk, dairy ferments and salt.

# WHAT AN ARTISTIC CHEESE!





## Pure Sheep's Cheese

**Aged**  
(silver label)



Cheese elaborated exclusively from fresh sheep's pasteurized milk, from our own livestock of dairy sheep.

Cheese made from a firm pressed paste, obtained by coagulation predominantly enzymatic and aged with bacterial flora from the dairy acid.

When the aging process is extended over **9 months for the 4kg. wheel of cheese** and **6 months for the 700 gr. wheel**, the cheeses obtain the qualification of silver label. They are characterized by a more intense flavour. The salt content is of low intensity.

Silver label: with this format and heavy weight, it indicates an ageing process of more than 6 months in a maturing cellar. One of the characteristics of this cheese is a significant development of the aroma, a more consistent texture and an intensification of the paste colour, which turns ochre-coloured.

Shape and rind: cylindrical with rounded edges, the marks of the woollen cloth that is used during the moulding can be seen on it. Natural plain rind that varies from straw-coloured to grey produced by the surface flora that is developed in the aging rooms.

# WHAT AN ARTISTIC CHEESE!



# Pure Sheep's Cheese

## Half Aged (golden label)

2,5 — 3 kg.

Wedge 1/8

Aging: at least 6 months

700 gr. (approx.)

Aging: at least 4 months



2,5 — 3 kg.

Large wedge of cheese 1/8



PRODUCT WITH THE SEAL  
"CALIDAD ALIMENTARIA"  
(FOOD QUALITY)



700 gr. (approx.)

ESPAÑA  
15.05675-TE  
CE

100% RAW SHEEP MILK

Ingredients: sheep's milk, dairy ferments and salt.

# WHAT AN ARTISTIC CHEESE!





Sierra de  
**Albarracín**<sup>®</sup>



Pure Sheep's Cheese

**Half Aged**  
**(golden label)**



Cheese made with raw sheep milk, from our own livestock of dairy sheep. In this case the milk is not thermally treated, as during its elaboration the temperature is applied only to coagulate it. This type of elaboration method gives a wide range of flavours and aromas and subtleties similar to those of the milk's autochthonous flora.

Cheese made from a firm pressed paste, obtained by coagulation predominantly enzymatic and aged with bacterial flora from the dairy acid.

After a period of **half aging for a minimum of 6 months for the 3 kg. wheel of cheese and 4 months for the**

**700 gr. wheel, a golden label product** is obtained. A paste that when cut is ivory colour and with medium-sized holes which so characterize this cheese. The intense flavour that the use of raw milk gives it identifies this cheese.

In this type of process the golden label indicates a maturing period of more than 4 months. The intensity of flavour increases but the texture remains with the adequate consistency for this type of aging, the salt intensity is medium, and a slight darkening of the paste reveals the maturation time in cellars.

WHAT AN ARTISTIC CHEESE!





# Pure Sheep 's Cheese

## Cured (black label)

2,5 — 3 kg.

Wedge 1/8

Aging: at least 9 months

700 gr. (approx.)

Aging: at least 6 months

Large wedge of cheese 1/8



2,5 — 3 kgr.



PRODUCT WITH THE SEAL  
"CALIDAD ALIMENTARIA"  
(FOOD QUALITY)



700 gr. (approx.)



ESPAÑA  
15,05675-TE  
CE

100% RAW SHEEP MILK

Ingredients: sheep's milk, dairy ferments and salt.

# WHAT AN ARTISTIC CHEESE!



Sierra de  
**Albarracín**®



## Pure Sheep's Cheese **Cured** (black label)

Cheese made with raw sheep milk, from our own livestock of dairy sheep. In this case the milk is not thermally treated, as during its elaboration temperature is applied only to coagulate it. This type of elaboration method allows for a wide range of flavours and aromas and nuances similar to those of the milk's autochthonous flora.

Cheese made from a firm pressed paste, obtained by coagulation predominantly enzymatic and aged with bacterial flora from the dairy acid.

When the **aging** is extended **over 9 months for the 3 kg. wheel and 6 months for the 700 gr. wheel**, it is identified as black label. The paste turns more consistent, its colour is



accentuated and the cheese's aroma is intensified.

Black label cheeses are distinguished by the following characteristics: the use of raw milk for its elaboration, a paste consisting of a shade markedly more intense than those cheeses with less aging, firm consistency and a certain grainy sensation in the mouth when tasting the product, a direct result from the drying and the ageing process. Highly evolved cheeses where typical flavours from the lesser aged cheeses such as a slight acidity are transformed in intense long-term cheese flavours, even some aromas can appear that could recall dry fruits.

WHAT AN ARTISTIC CHEESE!



# Pure Sheep's Cheese

## Rosemary flavour (green label)

2,5 — 3 kg.

Wedge 1/8

Aging: at least 6 months

700 gr. (approx.)

Aging: at least 4 months



2,5 — 3 kg.

800 gr. (approx.)



Large wedge of cheese 1/8

ESPAÑA  
15.05675-YE  
CE

100% SHEEP MILK

Ingredients: sheep's milk, dairy ferments and salt.

# WHAT AN ARTISTIC CHEESE!



Sierra de  
**Albarracín**®



Pure Sheep's Cheese

**Rosemary flavour**  
**(green label)**



Cheeses elaborated exclusively from fresh sheep's pasteurized milk, from our own livestock of dairy sheep.

Cheese made from a firm pressed paste, obtained by coagulation predominantly enzymatic and aged with bacterial flora from the dairy acid. They are characterized by a more intense flavour.

The small format of **700 gr. requires a minimum time of 4 months of ageing**, this cheese after being elaborated and after a brief period of airing and applying the rind is re-covered by selected leaves of rosemary, when it ages it obtains the flavour and aroma

of this aromatic plant. It presents a paste that when cut is a golden pale colour with medium-sized holes and a smell of slightly evolved milk. **The large format undergoes a longer ageing time, of at least 6 months.** In both types of cheeses their salt intensity is medium-low.

**Rind:** in this type of cheese seasoned on the outside it is common to find a wider moulding of the rind. By its peculiar ageing process the cheese acquires a pleasant aroma of rosemary and savoury.

WHAT AN ARTISTIC CHEESE!





# Pure Sheep 's Cheese

## Semi-soft (blue "sky" label)

2,5 — 3 kg.

Wedge 1/8

Aging: at least 3 months

700 gr. (approx.)

Aging: at least 7 months



2,5 — 3 kg.

Large wedge of cheese 1/8



700 gr. (approx.)

ESPAÑA  
15,05675-TE  
CE

100% SHEEP MILK

Ingredients: sheep's milk, dairy ferments and salt.

# WHAT AN ARTISTIC CHEESE!





## Pure Sheep's Cheese **Semi-soft** (blue “sky” label)



Cheese elaborated exclusively from fresh sheep's pasteurized milk, from our own livestock of dairy sheep.

Cheese made from a firm pressed paste, obtained by coagulation predominantly enzymatic and aged with bacterial flora from the dairy acid.

After a period of **half aging minimum of 3 months for the 3 kg. wheel and 7 weeks for the 700 gr. wheel**, a product called **blue label** is obtained which presents a paste that when cut is a golden pale colour with medium-sized holes and a smell of slightly evolved milk.

The salt intensity is low.

In this type of format and weight the blue label indicates a maturing period of more than 6 weeks, with soft flavour intensity, but the texture remains with the right consistency for this type of ageing.

Shape and rind: cylindrical with rounded edges. The marks of the woollen cloth that is used during the moulding can be seen on it. Natural plain rind that varies from straw-coloured to grey produced by the surface flora that is developed in the ageing rooms.

# WHAT AN ARTISTIC CHEESE!



# Pure Sheep Mini-Cheese Lover's Heart (Corazón de Amante)



250 - 300 gr.



100% SHEEP MILK

Ingredients: sheep's milk, dairy ferments and salt.

## WHAT AN ARTISTIC CHEESE!



Sierra de  
**Albarracín**<sup>®</sup>



Pure Sheep  
Mini-Cheese

**Lover's Heart  
(Corazón de Amante)**

This cheese made from pasteurized milk, is a cheese with a smooth flavour, a little bit of a creamy texture and yellow colour rind typical from cheeses of short ageing. It has a pleasant and smooth flavour that is a whim for the senses.



WHAT AN ARTISTIC CHEESE!



# Goat's Cheese

## “Tronchín of Albarracín”



350 gr. (approx.)



100% PASTEURIZED GOAT MILK

Ingredients: goat's milk, curds, dairy ferments and salt.

# WHAT AN ARTISTIC CHEESE!



Sierra de  
**Albarracín**<sup>®</sup>



Goat's Cheese

**“Tronchín of Albarracín”**



This type of cheese presents the characteristics of the traditional cheeses of the Maestrazgo-Turolense area, the Tronchon mould type is used with

goat's milk as the main ingredient, and a period of ageing that allows it to develop a smooth taste but persistent at the same time.

WHAT AN ARTISTIC CHEESE!



# Jar of Pure Sheep's Cheese in Olive Oil

Rosemary Oil and Truffle Oil



Cubes of cheese in Rosemary Oil (700 ml.)



Cubes of cheese in Truffle Oil (400 ml.)

ESPAÑA  
15.05675-TE  
CE

100% SHEEP MILK

Ingredients: sheep's milk, dairy ferments and salt.

## WHAT AN ARTISTIC CHEESE!



Sierra de  
**Albarracín**®



## Jar of Pure Sheep's Cheese in Olive Oil



From the red label cheese Sierra de Albarracín and low-acidity olive oil, we present the cheeses seasoned in oil. There are two versions: pure sheep's cheese in rosemary olive oil and pure sheep's cheese in truffle oil with layers of Teruel's best truffle: *Tuber melanosporum*. The cheese is cut in cubes and immersed in the best olive oil and gradually it acquires the rosemary flavour or in the case of the truffle oil, the fungi flavour.



WHAT AN ARTISTIC CHEESE!





# Cream Cheese Made With Sheep 's Milk

## Half aged (red)

150 gr.

>

500 gr.

>

4 kg.

Pure cream cheese made with sheep's milk elaborated from red label cheese, milk and sheep's cream.



500 gr.

4 kg.



150 gr.



ESPAÑA  
15.05675-TE  
CE

100% PASTEURIZED SHEEP MILK

Ingredients: sheep's cheese (42%), sheep's cream and milk, melting salts (E-331 and E-452) and preservative (E-202).

# WHAT AN ARTISTIC CHEESE!





Cream Cheese Made  
with Sheep's Milk

**Half aged (red)**

The cream cheese made with sheep's milk is made from our red label cheese Sierra de Albarracín as a main base, milk and sheep's cream. After a period of **half ageing for at least 4 months**, the cheese is transformed into cream cheese. The Sierra de Albarracín cream cheese has the characteristic flavour of our aged cheeses but slightly toned down by the sheep's milk cream, as a suggestion, it is the perfect complement

**Matching Suggestion:**  
accompanied by a full-  
bodied red wine.



to season appetizers, simply spread over toast, or even for the use in sauces to season pastas or other dishes.



WHAT AN ARTISTIC CHEESE!

# Cream Cheeses made with Sheep's Milk

150 gr.



(blue)

Pure cream cheese made with sheep's milk elaborated from Red Label Cheese, Sheep's Cheese of Blue Paste, milk and sheep's cream.



(green)

Pure cream cheese made with sheep's milk. Red label cheese seasoned with a combination of Fine Herbs.



(purple)

Pure cream cheese made with sheep's milk elaborated from Red Label Cheese, Sheep's Torta Cheese and sheep's cream.



(white)

Pure cream cheese made with sheep's milk elaborated from Red Label Cheese, Goat Cheese and sheep's cream.

ESPAÑA  
15.05675-TE  
CE

100% PASTEURIZED SHEEP MILK

## WHAT AN ARTISTIC CHEESE!







## Cream Cheeses made with Sheep's Milk

The cream cheese made with sheep's milk is made from our red label cheese Sierra de Albarracín as the main base, milk and sheep's cream. After a period of **half ageing of at least 4 months**, the cheese is transformed into cream cheese. The cream cheese Sierra de Albarracín has the characteristic flavour of our aged cheeses but slightly toned down by the sheep's milk cream, as a suggestion, it is the perfect complement to season appetizers, simply spread over toast, even for the elaboration of sauces to season pastas or other dishes.

**Matching Suggestion:** accompanied by a full-bodied red wine.



# WHAT AN ARTISTIC CHEESE!



# “Matured” Pure Sheep’s Cheese

Don  
Manuel.



100% SHEEP MILK

Ingredients: sheep's milk, dairy ferments and salt.

## WHAT AN ARTISTIC CHEESE!



Sierra de  
**Albarracín**<sup>®</sup>



## “Matured” Pure Sheep’s Cheese

**Don  
Manuel.**

Cheese elaborated with pure sheep milk, from our own livestock of dairy sheep.

Cheeses made from a firm pressed paste, obtained by coagulation predominantly enzymatic and aged with bacterial flora from the dairy acid.

When the aging is extended over 9 months for the 700 gr. (approx.) wheels of cheese and over 12 months for the 3 kg. (approx.) wheel, we obtain the pure sheep cheese “**Don Manuel**”, (in honour of our founder Don Manuel Asensio). A cheese with an intense aroma, consistent paste and straw to ochre colour, as well as a developed and intense flavour which leave a pleasant after-taste in the mouth. The rind has a darker colour.



WHAT AN ARTISTIC CHEESE!



# Matured Pure Goat's cheese

## “Caprín de Albarracín”

500 gr.



1 kg.



1 kg.

500 gr.

ESPAÑA  
15.05675-TE  
CE

100% GOAT MILK

Ingredients: goats milk, dairy fermenta and salt.



# WHAT AN ARTISTIC CHEESE!

Sierra de  
**Albarracín**®



## Matured Pure Goat's Cheese

**“Caprín de Albarracín”**

Goat's cheese aged with natural mould in surface. Cheese with a grey-coloured rind due to the natural moulding, with a soft paste and an intense white colour. The flavour is smooth and slightly acidic due to the ageing process which does not exceed 90 days.



WHAT AN ARTISTIC CHEESE!





# Milk Production

Our operation and facilities in Santa Eulalia del Campo (Teruel)

*“Masía El Bao”*



Facilities of Piensos Sol



Production sheep in the facilities of  
Santa Eulalia del Campo (Teruel)





From top to bottom and left to right: sheep waiting to be milked. Milking robot. Tank to collect the milk. Artificial lactation room.

*Sierra de*  
**Albarracín**  
El Queso, puro de oveja

**SOL**  
PIENSOS

Our operation and facilities in Santa Eulalia del Campo (Teruel)

*“Masía El Bao”*



# Cheese factory

Our facilities in Albarracín (Teruel)



Cheese factory in Albarracín (Teruel). It has the most modern machinery adapted to produce a cheese with all the traditional guaranties of quality and taste.



# Al Sierra de barracín®



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