



Ponce de Leon - JosÃ© AndrÃ©s Selection
19171 - Idiazabal Wedge

Idiazabal cheese is native to Spain and is smooth. It has a hard natural rind that is pale yellow to amber in color. The cheese has a compact texture, with a few pinprick holes. It is dry, but not crumbly.



Nutrition Facts

Servings per Container 160
Serving size 1.00Z (1oz)

Amount per serving
Calories 120

% Daily Value*

Total Fat	10g	13%
Saturated Fat	7g	35%
Trans Fat	0g	
Cholesterol	25mg	8%
Sodium	130mg	6%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes	0g Added Sugar	0%
Protein	7g	
Vitamin D	0mcg	0%
Calcium	200mg	15%
Iron	0mg	0%
Potassium	20mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

If you like Manchego, Idiazabal is your next must-try. One bite will transport you to the rustic countryside of Basque country, dotted with shepherds and their sheep. This cheese is lightly smoked, originally not by design. In days gone by, Basque shepherds would make and age wheels of cheese in their shepherd's huts. Fires inside for cooking and warming created smoky rooms, which would flavor the wheels, stored in the rafters. Now Idiazabal is a smoked cheese by design. Its production is strictly regulated; in 1987 the cheese gained Denomination of Origin status, meaning it can only be made in the traditional ways in designated regions. Any cheese bearing the name "Idiazabal" is made with raw milk from Latxa or Carranzana sheep.

Idiazabal is matured for period of 3-4 months to bring out a hearty flavor. The cheese is produced in small drums. It has a pale yellow in color and it is quite firm. The flavor is much like Manchego, but with a slight smokiness. The texture is firm and sliceable, dappled with tiny holes. Idiazabal has notes of olive oil, sweet caramel, and hints of lemony acidity. Pair Idiazabal with fresh fruit, Spanish ham, crusty bread and some Marcona almonds.

Ingredients

Raw sheep's milk, rennet, salt, lysozyme (from egg whites), cheese cultures.

⚠ Allergens

Contains:

🥚 eggs 🥛 milk

Free From:

🦀 crustaceans 🐟 fish 🥜 peanuts 🌱 sesame
🥥 soy 🌰 tree nuts 🌾 wheat

Handling Suggestions

See label for suggestions

Serving Suggestions

Idiazabal is perfect for tapas, snacking, or even for melting over food. Pairs well with sherry or a fine port.

Prep & Cooking Suggestions

Ready to Go

📄 Product Specifications

Brand			Manufacturer			
Ponce de Leon - JosÃ© AndrÃ©s Selection			Ponce de Leon - JosÃ© AndrÃ©s Selection			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	90820581991701	19171	90820581991701		1/10 LB	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
10.37lb	10lb	Spain	No			
Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	5.88in	0.3ft3	20x8	180days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	130mg
Protein	7	Trans Fats	0g	Calcium	200mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

