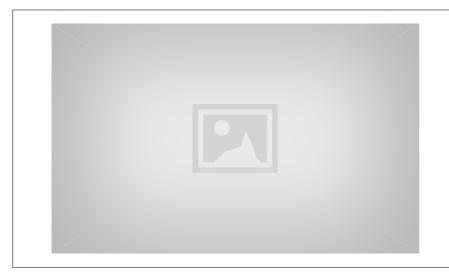


#### Mitica

# 25179 - Leonora A Fuego Cuts



Leonora A Fuego is a soft-ripened goats milk cheese with a layer of smoky Spanish Pimentn de la Vera beneath the rind. Dense and creamy, it is lush and lemony with a subtle spiciness.



#### \* Benefits

Leonora A Fuego was created by cheesemaker Oscar Fernando Marcos Gonzalez after the success of his soft-ripened goats milk cheese, Leonora. He adds a layer of smoky Spanish Pimentn de la Vera to the outside of the cheese before aging it for 40 days. The cheese is dense and creamy. As it ripens, a cream line will start to form inside the rind. The flavor of this cheese can be split into three phases: it starts out lush and lemony, with flavors of fresh goats milk, balancing acidity and richness. Then the slightly smoky flavor of the pimentn comes through, which finishes with a subtle spiciness on the tongue. It exemplifies how Oscar is part of a new generation of cheesemakers that respects traditions but isn't afraid to innovate and expand the definition of what constitutes great Spanish cheese.

Ingredients	A Allergens
Pasteurized Goats Milk, Spicy Pimenton de la Vera (paprika), Rennet, Cheese Cultures, Calcium Chloride, Penicillium Candidum, Salt. Goat Rennet.	Contains:  in milk  Free From:  crustaceans eggs fish peanuts  segments soy fish peanuts  segments wheat

# **Nutrition Facts**

Servings per Container 4 Serving size 1.00Z (10z)

Amount per serving

Calories	100
% Da	ily Value*
Total Fat 8g	11%
Saturated Fat 7g	33%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 150mg	7%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 5g	_
Vitamin D 0mcg	0%
Calcium 19mg	2%
Iron 0mg	0%
Potassium 31mg	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.

#### **Handling Suggestions**

Keep refrigerated

# Serving Suggestions

Table Cheese, cooking applications. Pair with Mitica Marcona Almonds or Toketti crackers. Drink with medium bodied reds from Rioja, Somontana, or Tarragona.

# Prep & Cooking Suggestions

Bring to room temperature before serving

#### **Product Specifications**

Brand	Manufacturer
Mitica	GOURMET FOODS INT CHEESE 1184

UPC	MFG # SPC #		GTIN	Pack	Pack Desc.
	35179 Bulk	25179	90820581251799		1/4 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5lb	4lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	5in	0.25ft3	20x8	29days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	150mg
Protein	5	Trans Fats	0g	Calcium	19mg
Total Carbohydrates	1g	Saturated Fat	7g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	31mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images						

