



El Trigal

35612 - 6 Month Aged Manchego Wheel

A standout Manchego with a very prominent buttery flavor. The cheese, aged 6 months, melts in your mouth and lingers with a nutty finish. It is made by the Corcuera family, and like all of their Manchegos,



Nutrition Facts

Servings per Container
Serving size

Amount per serving
Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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

A standout Manchego with a very prominent buttery flavor. The cheese, aged 6 months, melts in your mouth and lingers with a nutty finish. It is made by the Corcuera family, and like all of their Manchegos, from young to reserva, the standout characteristic of the cheese is the wonderful, well-rounded flavor of the sheeps milk. We have worked with Quesos Corcuera for over 20 years, and their company spans three generations of the Corcuera family. It all started with Eusebio and Julia, then their sons Ramon and Carlos took over; their sister Carmen and her niece Patricia are currently in charge. From La Puebla de Montalban, a small town just 20 minutes from Toledo, they produce cheese from same day milk. T

Ingredients

⚠ Allergens

Handling Suggestions

keep refrigerated

Serving Suggestions

ready to eat

Prep & Cooking Suggestions

ready to eat

📄 Product Specifications

Brand	Manufacturer	Product Category
El Trigal	Forever Cheese	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	ES248	35612	98437001641041		2/6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13lb	12lb	Spain		

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16in	7in	4in	0.26ft3	10x15	201days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

