

# Ossau Iraty

This unique Ossau Iraty is made exclusively from the milk of heritage breed Black Head Manech sheep, which is prized by cheesemakers for its exceptional richness. The character of the milk is evident in its smooth, rich paste and complex, savory profile. Each wheel is made by hand and aged on wood boards for a minimum of 6 months.



**TASTING NOTES** ▶ Deep caramel flavors with undertones of broth and a savory finish

**USES** ▶ Pairs beautifully with sour cherry preserves for a taste of Basque terroir

**MILK TYPE** ▶ SHEEP

**BREED** ▶ BLACK HEAD MANECH

**RENNET TYPE** ▶ ANIMAL

**ORIGIN** ▶ PYRÉNÉES-ATLANTIQUES

**MILK TREATMENT** ▶ PASTEURIZED