



Cana de Oveja



Region: Murcia

Country: Spain

Milk: Sheep

Rennet: Traditional

Rind: Bloomy

Texture: Semi-Soft

Aging: 21 days

Size: 2 pound wheel

Resembling a French Bucheron, this soft-ripened sheep cheese log hails from Murcia, an orchard-thick mountainous region of southeastern Spain. The region is one of climatic diversity, at times hot and arid and at other times, benefiting from the balmy breezes buffeting in from the Mediterranean Sea, and is known for engendering high-quality goat milk products. However, this is a sheep milk offering from Lorenzo Abellan's farm – the same man responsible for Cana de Cabra – and Cana de Oveja is quite possibly Spain's first soft-ripened sheep milk log ever.

Blanketed with a cottony white mold, the cheese immediately under the rind is ecstatically gooey but gives way to a flakier, crumblier center. With notes of tangy butter in the paste, the cheese will intensify the older it gets.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

