



Navaloshaces

QUESO MANCHEGO ARTESANO

Saber Artesano







QUESO MANCHEGO ARTESANO
CON DENOMINACIÓN DE ORIGEN
MANCHEGO CHEESE ELABORATED FROM
RAW MILK FROM MANCHEGO SHEEP

Saber Artesano

WORLD CHEESE AWARDS

Navaloshaces

Semicurado
MANCHEGO
ELABORADO CON LECHE CRUDA
DE OVEJA MANCHEGA

INGREDIENTES: Leche cruda de oveja manchega, sal, enzimas, cultivos de bacterias, conservadores de origen natural.

CONSERVASE REFRIGERADO
EST. 2020/01/01. MÍN. 4°C. MÁX. 8°C. 24H. 100%.

ANÁLISIS QUÍMICO
Humedad 72.5%
Materia grasa 28.5%
Proteína 18.5%
Azúcar 0.5%
Fibra 0.5%
Cenizas 0.5%

Agroindustria Navaloshaces S.L. C/ de Alarcón, 10 1º, 28014 Madrid, España
Tel: 91 817 291

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WORLD CHEESE AWARDS

Navaloshaces

en Aceite de Oliva
MANCHEGO

INGREDIENTES: Leche cruda de oveja manchega, sal, enzimas, cultivos de bacterias, conservadores de origen natural, aceite de oliva.

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NAVALOSHACES IS A FARM PRODUCING BOTH CROPS AND LIVESTOCK. SINCE IT BEGAN IN 1994, IT HAS MADE ONE OF THE BEST MANCHEGO CHEESES AWARDED THE APELATION OF ORIGIN (PDO) IN THE WORLD.

“El Chaparral” and “Navaloshaces,” our two properties, are located at the center of Campo de Calatrava in La Mancha. Our 1,800 hectares of land are dedicated to farmland and pastures for our 5,000 purebred Manchego sheep.

Our traditional Manchego cheese gets its name from the land where is made and aged: “Navaloshaces,” in the area of Corral de Calatrava.

While maintaining our traditions, we have also put effort into innovation, as we use the most advanced technology for milk control. Our objective is to improve the productivity and breed of our stock, in addition to the quality of our milk.





In order to guarantee the excellence of our product, we control the entire production process, from planting the feed grains to later refining the cheese. All the milk we use to produce our cheese comes from our own livestock, whose feed is made from grains selected from the best pastures of the fertile lowland of the Guadiana River and comes from the crops on our properties.

Our goal is to always offer the highest quality, bringing to your homes a product of excellency that stands out from others on the market. For this reason, we maintain a harmonious balance between tradition and the latest technology. We are confident that this innovation will help us face the challenges of the future.

As a result, we have received several national and international prizes and awards recognizing our good practices at Navaloshaces since its beginnings — a reason to feel proud of our efforts, work and dedication.





Prizes & Recognition

WORLD CHEESE AWARDS 2024

Gold Medal – Aged Manchego Cheese
Bronze Medal – Semi-Cured Manchego Cheese

CINCHO AWARDS 2024

Silver Cincho – Cured Manchego Cheese

GRAN SELECCIÓN CAMPO Y ALMA 2024

Silver Medal – Artisan Semi-Cured Manchego Cheese

GRAN SELECCIÓN CAMPO Y ALMA 2023

Bronze Medal – Artisan Semi-Cured Manchego Cheese

WORLD CHEESE AWARDS 2023

Gold Medal – Artisan Semi-Cured Manchego Cheese

GRAN SELECCIÓN CAMPO Y ALMA 2022

Regional Government of Castilla-La Mancha.

These awards are synonymous with excellence and quality.

Gold Medal – Artisan Cured Manchego Cheese

Bronze Medal – Artisan Semi-Cured Manchego Cheese

FERCAM 2019 – 30TH REGIONAL MANCHEGO CHEESE COMPETITION

2nd Prize – Artisan Cured Manchego Cheese

FERCAM 2018 – 30TH REGIONAL MANCHEGO CHEESE COMPETITION

1st Prize – Artisan Cured Manchego Cheese

WORLD CHEESE AWARDS 2017

Silver Medal & Bronze Medal – Navaloshaces Semi-Cured Cheese and Pozueleño Cured Cheese in Lard

WORLD CHEESE AWARDS 2016

Bronze Medal – Artisan Cured Manchego Cheese (Aged Maturation D.O.)
Bronze Medal – Artisan Aged Manchego Cheese

WORLD CHEESE AWARDS 2015

Prestigious competition in London.
Gold Medal – Artisan Cured Manchego Cheese (Aged Maturation D.O.)
Gold Medal – Cueva de Medrano Creamy Cheese

WORLD CHEESE AWARDS 2014

Prestigious competition in London.
Bronze Medal – Artisan Semi-Cured Manchego Cheese

WORLD CHEESE AWARDS 2013

Prestigious competition in London.
Silver Medal – Artisan Cured Manchego Cheese

VII MANCHEGO CHEESE QUALITY COMPETITION

Brotherhood of Manchego Cheese 2006 – 1st Prize Artisan Cured Cheese

XVI REGIONAL CHEESE COMPETITION

Expovicaman Albacete 2006 – 2nd Prize Artisan Semi-Cured Manchego Cheese

GRAN SELECCIÓN 2006

Regional Government of Castilla-La Mancha – Silver Selection Artisan Semi-Cured Manchego Cheese

VI MANCHEGO CHEESE QUALITY COMPETITION

Brotherhood of Manchego Cheese 2005 – 1st Prize Artisan Cured Cheese

GRAN SELECCIÓN 2005

Regional Government of Castilla-La Mancha – Honorable Mention Artisan Cured Manchego Cheese

XV REGIONAL CHEESE COMPETITION

Expovicaman Albacete 2005 – 2nd Prize Artisan Cured Manchego Cheese

GRAN SELECCIÓN 2001

Regional Government of Castilla-La Mancha – 1st Prize Artisan Cured Manchego Cheese

MANCHEGO CHEESE QUALITY COMPETITION

Brotherhood of Manchego Cheese 2000 – 1st Prize Artisan Cheese

GRAN SELECCIÓN 2000

Regional Government of Castilla-La Mancha – 1st Prize Artisan Semi-Cured Manchego Cheese

GRAN SELECCIÓN 1999

Regional Government of Castilla-La Mancha – Silver Medal Artisan Semi-Cured Manchego Cheese

VIII REGIONAL CHEESE COMPETITION

Expovicaman Albacete 1998 – 2nd Prize Artisan Manchego Cheese

GRAN SELECCIÓN 1998

Regional Government of Castilla-La Mancha – Silver Medal Artisan Semi-Cured Manchego Cheese

NATIONAL CHEESE FAIR TRUJILLO 1997

1st Prize Hard Paste Sheep Cheese

VI REGIONAL CHEESE COMPETITION

Expovicaman Albacete 1996 – 2nd Prize Artisan Manchego Cheese

GRAN SELECCIÓN 1995

Regional Government of Castilla-La Mancha – Gold Medal Artisan Cured Manchego Cheese



Apelation of Origin (PDO) for Manchego Cheese

IN 1984, MANCHEGO CHEESE RECEIVED RECOGNITION OF APELATION OF ORIGIN (PDO). “FUNDACIÓN DEL CONSEJO REGULADOR” IS THE SPANISH NATIONAL ACCREDITATION BODY FOR THE DESIGNATION OF ORIGIN RESPONSIBLE FOR CERTIFYING THE MANCHEGO CHEESE. FARMERS AND PRODUCERS ARE UNDER STRICT CONTROL AND MUST PASS VARIOUS REQUIREMENTS IN ORDER TO OBTAIN A PRODUCT OF THE HIGHEST QUALITY.

Manchego cheese is made from curd pressed in a cylindrical mold with esparto plait to form a plaited pattern laterally and a flower shape on the round sides. It is produced in the area protected by the Apelation of Origin, using the **milk from purebred Manchego sheep**; these livestock are registered and certified by Regulating Council’s label.

The minimum maturation period is 30 days for the smaller pieces (1.5 kg), and 60 days for other weights. The longest aging period is 2 years. The cheese is identified with a tab and a serial number on the bottom, as well as the Manchego Cheese PDO Regulating Council’s logo next to the commercial label on the top of the cheese.

For the cheese **to be considered “artisan,” it must only be made with raw milk**, that is, unpasteurized milk that has not been subjected to any temperature treatment before the cheese processing.

Since its beginnings, **Navaloshaces** has been associated with the Manchego Cheese Protected Designation of Origin as a cheese producer and livestock farm, as we have complied with all the requirements necessary to receive both certifications.

Again, our Manchego cheese is artisan because we use only raw, unpasteurized milk, continually monitor for quality. The entire process—from the farming and nutrition of our herds, to the final refining of the cheese—is conducted on our properties.





Semi-Aged Artisan Manchego Cheese

Our semi-aged cheese has a natural rind. The inside color is yellow or clear ivory, the consistency is firm, and an uneven sprinkling of small holes can be found. The smell is intense, redolent of the sheep's milk, with a lactic, acidic tinge, such as that of yogurt and cream, with aroma of seasonal hay. The taste of sheep's milk is intense, with a slight acidity that leaves a great roundness when savored. Its bouquet is intense and pleasant.

It is made using 100% raw Manchego ewe's milk.

Aged for a minimum of 3 months.

It is best paired with quince jelly, nuts, fresh fruits, barrel-fermented white wine and cava wine.

Awarded several prizes in prestigious national and international competitions.

AVAILABLE FORMATS



Aged Artisan Manchego Cheese

Its rind is natural, containing no artificial pigments, and has a brown-yellow hue. The interior is a natural dark ivory color, and the texture is firm and of low elasticity. An uneven sprinkling of small holes can be found throughout cheese. The smell is of great intensity, redolent of the sheep's milk with undertones of roasted grains. The taste is also intense of sheep's milk, with a distinct acidity and other developing nuances. The aftertaste remains in the palate, with a strong flavour of tangy notes.

It is made using 100% raw Manchego ewe's milk.

Aged over 6 to 8 months.

It pairs well with nuts, and dried and fresh fruits. Taste it with full-bodied red wines, or artisan and abbey beer.

Awarded several prizes in prestigious national and international competitions.

AVAILABLE FORMATS



Viejo Artisan Manchego Cheese

This old cheese has a natural rind, without artificial pigments, of a dark brown-yellow color. The interior has a natural dark ivory color. The texture is firm and of low elasticity. The smell is of great intensity, redolent of the sheep's milk, with undertones of roasted grains. The taste is very intense, carrying a variety of nuances. The aftertaste will linger on the palate, with a strong flavour of piquant tones.

It is made using 100% raw Manchego ewe's milk.

Aged beyond a period of 9 months.

It pairs greatly with nuts, and dried and fresh fruits. Taste it with full-bodied red wines or sherries, such as Amontillado.

AVAILABLE FORMATS



Manchego Cheese Aged in Olive Oil

The rind has a particular radiant golden yellow color. The interior has a straw yellow color, with uneven sprinkling of small holes. The smell is lactic and acidic, and carries an aroma of grains, dried hay, acorns, roasted hazelnuts, and olive oil. The taste is very intense. Buttery and creamy sensations come to the palate, and the tangy aftertaste carries the distinct undertone of roasted nuts and mixes well with a variety of flavors.

It is made using 100% raw Manchego ewe's milk.

Aged beyond a period of 8 months, bathed in extra virgin olive oil.

It pairs very well with nuts, and dried and fresh fruits. Taste it with full-bodied red wines, cava wine, or artisan and abbey beer.

AVAILABLE FORMATS



Slow Curing Manchego Cheese

Its natural rind is pale yellow, and has no artificial pigments. The interior has a natural dark ivory color. The texture is firm and the elasticity does not correspond with its aging period. An uneven sprinkling of small holes can be found all around the surface of the cheese. The smell is of great intensity and redolent, with acidic undertones and a persistent fruity and dry-roasted aroma. The taste is intense of sheep's milk, and carries acidic hints and a developing variety of nuances. The flavor leaves a lingering aftertaste; the piquancy is pleasant, as it mixes with the lasting nuttiness flavor.

It is made using 100% raw Manchego ewe's milk.

Aged beyond a period of 9 months.

It pairs greatly with nuts, dried and fresh fruits, and also with anchovies.

Taste it with fruity and young red wines, or artisanal beer.

This is a signature cheese awarded several prizes in prestigious national and international competitions.

AVAILABLE FORMATS



Formats & Presentation

The cheese pieces and wedges can be served individually in a deluxe box.
The 2 and 3 kg pieces are served in standard cardboard boxes of 2 and 4 units.

WEDGE 250 G. APPROX.
Vacuum packed.



WEDGE 750 G APPROX.
Vacuum packed.



SMALL BOX
SMALL CHEESE 1 KG



BOX FOR 2 & 3 KG CHEESES



SMALL PIECE
1 KG APPROX.



MEDIUM PIECE
2 KG APPROX.



BIG PIECE
3 KG APPROX.





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