

LA ABADESA



Abadesa is made following a Entrepinares unique recipe which mixes Cow's, Sheep's and Goat's milk. The proportion of the different kinds of milk was defined by the expertise of our master cheese makers. Mixed milk cheese is the most consumed cheese in Spain.



FORMATS (approx.)

WHEELS
3 Kg



WHEELS
900 g



WEDGES
fixed weight





ENTREPINARES

ABADESA

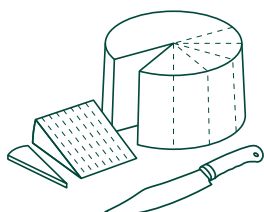
ingredients

Pasteurized Cow's, Sheep's and Goat's milk, salt, rennet and lactic ferments. Non-edible rind, contains preservatives (E-202, E-203 and E-235).

ABADESA CHEESES DO NOT CONTAIN EGG DERIVATIVES.

how to serve

Should be cut into thin slivers from 3 to 5 millimetres thick. The rind may be left on the outer edge as a visual clue to the type of cheese being served. The rind is not meant to be eaten.



matching

The longer the ripening period the more intense the flavour becomes.

Soft cheeses are best enjoyed with young red wines or rosés.

Semi-cured cheeses match perfectly with low alcohol content like red wines from *Ribera del Duero* or *Méntrida*.

Highly cured cheese goes well with red wines with body and high alcohol content from *Rioja*, *Ribera del Duero* or *Priorato*.





recommendations

Remove the cheese from the fridge and leave it at room temperature (18°C - 20°C) for 20 minutes before consuming.








storage

Keep refrigerated between 4°C - 8°C in a dry place. Once the cheese is removed from the original package, it should be wrapped in film before storing.

logistical data

Weight (approx.)	Units per box	Box dimensions (cm)	Boxes EU pallet	Boxes USA pallet
 3 kg	2	44 x 22 x 12	77	110
 3 kg	1	22 x 22 x 13	135	180
 1 kg	6	39 x 26 x 9	171	180
 250 g (fixed)	12	39 x 26 x 7	180	190

ripening periods available

Months	1	2	4
Colour + E	natural	black (E-153)	dark brown (E-172)
Formats		  	  
Energy	395,5 kcal / 1638,5 kJ	406,5 kcal / 1684,0 kJ	421,4 kcal / 1745,7 kJ
Proteins	22,0 g	22,5 g	23,3 g
Carbohydrate (of which sugars)	1,0 g (1,0 g)	1,0 g (1,0 g)	1,0 g (1,0 g)
Fats (of which saturated)	33,5 g (23,3 g)	34,5 g (24,0 g)	35,8 g (25,0 g)
Dietary Fiber	1,0 g	1,0 g	1,0 g
Sodium	0,5 g	0,6 g	0,7 g
Calcium (% RDA*)	640 mg (80%)	680 mg (85%)	700 mg (88%)

Average nutrition facts per 100 g of product. Entrepinares products are always vacuum packed. We can grant up to one year of expiry date.

* Recommended Daily Allowances






ENTREPINARES IBERICO CHEESE



Entrepinares Iberico Cheese is made strictly according to the mix of milks specified in the Iberico guideline with a maximum of 50% of Cow's milk, a minimum of 15% of Goat's milk and 15% of Sheep's milk Cheese. Iberico cheese is one of the most popular cheese abroad.



FORMATS (approx.)	
WHEELS 3 Kg	
WHEELS 900 g	
WEDGES fixed weight	



ENTREPINARES

IBERICO CHEESE

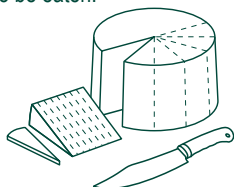
ingredients

Pasteurized cow's milk (max. 50%), goat's milk (min. 15%) and sheep's milk (min. 15%), salt, rennet and lactic ferments. Non-edible rind, contains preservatives (E-202, E-203 and E-235).

ENTREPINARES IBERICO CHEESES DO NOT CONTAIN EGG DERIVATIVES.

how to serve

Should be cut into thin slivers from 3 to 5 millimetres thick. The rind may be left on the outer edge as a visual clue to the type of cheese being served. The rind is not meant to be eaten.



matching

The longer the ripening period the more intense the flavour becomes.

Soft cheeses are best enjoyed with young red wines or rosés.

Semi-cured cheeses match perfectly with low alcohol content like red wines from *Ribera del Duero* or *Méntrida*.

Highly cured cheese goes well with red wines with body and high alcohol content from *Rioja*, *Ribera del Duero* or *Priorato*.





recommendations

Remove the cheese from the fridge and leave it at room temperature (18°C - 20°C) for 20 minutes before consuming.









storage

Keep refrigerated between 4°C - 8°C in a dry place. Once the cheese is removed from the original package, it should be wrapped in film before storing.

logistical data

Weight (approx.)	Units per box	Box dimensions (cm)	Boxes EU pallet	Boxes USA pallet
 3 kg	2	44 x 22 x 12	77	110
 3 kg	1	22 x 22 x 13	135	180
 1 kg	6	39 x 26 x 9	171	171
 250 g (fixed)	18	39 x 26 x 7	180	180

ripening periods available

Months	1	2	5	8
Colour + E	natural	black (E-153)	dark brown (E-172)	light brown (E-171 y E-172)
Formats		 	  	 
Energy	395,5 kcal / 1638,5 kJ	406,5 kcal / 1684,0 kJ	421,4 kcal / 1745,7 kJ	435,0 kcal / 1802,0 kJ
Proteins	22,0 g	22,5 g	23,3 g	24,0 g
Carbohydrate (of which sugars)	1,0 g (1,0 g)	1,0 g (1,0 g)	1,0 g (1,0 g)	1,0 g (1,0 g)
Fats (of which saturated)	33,5 g (23,3 g)	34,5 g (24,0 g)	35,8 g (25,0 g)	37,0 g (28,8 g)
Dietary Fiber	1,0 g	1,0 g	1,0 g	1,0 g
Sodium	0,5 g	0,6 g	0,7 g	0,8 g
Calcium (% RDA*)	640 mg (80%)	680 mg (85%)	700 mg (88%)	700 mg (88%)

Average nutrition facts per 100 g of product. Entrepinares products are always vacuum packed. We can grant up to one year of expiry date.

* Recommended Daily Allowances



ENTREPINARES SHEEP'S MILK CHEESE



Entrepinares is at the moment the largest producer of Sheep's milk cheese of Spain. We produce this cheese according to the Manchego style recipe and the highest quality standards.



FORMATS (approx.)

WHEELS
3 Kg



WHEELS
900 g



WEDGES
fixed weight





ENTREPINARES

SHEEP'S MILK CHEESE

ingredients

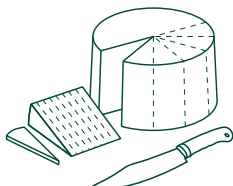
Pasteurized* sheep's milk, salt, rennet and lactic ferments. Non-edible rind, contains preservatives (E-202, E-203 and E-235).

ENTREPINARES SHEEP'S MILK CHEESES DO NOT CONTAIN EGG DERIVATIVES.

* Except for raw cheese.

how to serve

Should be cut into thin slivers from 3 to 5 millimetres thick. The rind may be left on the outer edge as a visual clue to the type of cheese being served. The rind is not meant to be eaten.



matching

The longer the ripening period the more intense the flavour becomes.

Soft cheeses are best enjoyed with young red wines or rosés.

Semi-cured cheeses match perfectly with low alcohol content like red wines from *Ribera del Duero* or *Méntrida*.

Highly cured cheese goes well with red wines with body and high alcohol content from *Rioja*, *Ribera del Duero* or *Priorato*.





recommendations

Remove the cheese from the fridge and leave it at room temperature (18°C - 20°C) for 20 minutes before consuming.








storage

Keep refrigerated between 4°C - 8°C in a dry place. Once the cheese is removed from the original package, it should be wrapped in film before storing.

logistical data

Weight (approx.)	Units per box	Box dimensions (cm)	Boxes EU pallet	Boxes USA pallet
 3 kg	2	44 x 22 x 12	77	110
 3 kg	1	22 x 22 x 13	135	180
 1 kg	6	39 x 26 x 9	171	180
 250 g (fixed)	12	39 x 26 x 7	180	190

ripening periods available

Months	3	6	9
Colour + E	black (E-153)	dark brown (E-172)	light brown (E-171 y E-172)
Formats	 	  	 
Energy	406,5 kcal / 1684,0 kJ	421,4 kcal / 1745,7 kJ	435,0 kcal / 1802,0 kJ
Proteins	22,5 g	23,3 g	24,0 g
Carbohydrate (of which sugars)	1,0 g (1,0 g)	1,0 g (1,0 g)	1,0 g (1,0 g)
Fats (of which saturated)	34,5 g (24,0 g)	35,8 g (24,0 g)	37,0 g (25,8 g)
Dietary Fiber	1,0 g	1,0 g	1,0 g
Sodium	0,6 g	0,7 g	0,8 g
Calcium (% RDA*)	615 mg (77%)	649 mg (81%)	693 mg (87%)

Average nutrition facts per 100 g of product. Entrepinares products are always vacuum packed. We can grant up to one year of expiry date.

* Recommended Daily Allowances



ENTREPINARES GOAT'S MILK CHEESE



Entrepinares Goat's milk cheese is made according to the most traditional recipe. The low levels of potassium makes this cheese suitable for those with CKD (Chronic Kidney Disease) and the shorter fat molecules in goat's milk than in other milks makes it easier to be digested by some lactose intolerants.



FORMATS (approx.)

WHEELS
3 Kg



WEDGES
fixed weight





ENTREPINARES

GOAT'S MILK CHEESE

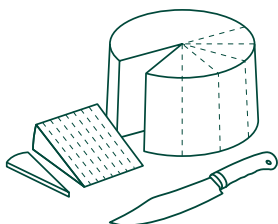
ingredients

Pasteurized goat's milk, salt, rennet and lactic ferments. Non-edible rind, contains preservatives (E-202, E-203 and E-235).

ENTREPINARES GOAT'S MILK CHEESES DO NOT CONTAIN EGG DERIVATIVES.

how to serve

Should be cut into thin slivers from 3 to 5 millimetres thick. The rind may be left on the outer edge as a visual clue to the type of cheese being served. The rind is not meant to be eaten.



matching

A goat cheese goes well with white wine that is young and fruity. They should be young wines of even sweet wines.

recommendations

Remove the cheese from the fridge and leave it at room temperature (18°C - 20°C) for 20 minutes before consuming.

storage

Keep refrigerated between 4°C - 8°C in a dry place. Once the cheese is removed from the original package, it should be wrapped in film before storing.

logistical data

Weight (approx.)	Units per box	Box dimensions (cm)	Boxes EU pallet	Boxes USA pallet
● 3 kg	2	44 x 22 x 12	77	110
● 3 kg	1	22 x 22 x 13	135	180
▲ 250 g (fixed)	12	39 x 26 x 7	180	190

ripening periods available

Months	2
Colour + E	Red (E-150b, E-160b and E-180)
Formats	● ▲
Energy	386,0 kcal / 1600,0 kJ
Proteins	23 g
Carbohydrate (of which sugars)	1,0 g (1,0 g)
Fats (of which saturated)	34,5 g (22,3 g)
Dietary Fiber	1,0 g
Sodium	0,6 g
Calcium (% RDA*)	600 mg

Average nutrition facts per 100 g of product. Entrepinares products are always vacuum packed. We can grant up to one year of expiry date.

* Recommended Daily Allowances



SHEEP'S MILK CHEESE IN OLIVE OIL TINS



Entrepinares Sheep's milk cheese in olive oil tins have been made selecting the best Entrepinares pasteurized sheep's milk cheese and finest olive oil. Tins design make this category our most exclusive cheese.



FORMATS (approx.)

SMALL TIN
1,25 Kg





ENTREPINARES

CHEESE IN OLIVE OIL



ingredients

Pasteurized sheep's milk, salt, rennet, lactic ferments and olive oil. Non-edible rind, contains preservatives (E-202, E-203 and E-235).

ENTREPINARES SHEEP'S MILK CHEESES DO NOT CONTAIN EGG DERIVATIVES.



matching

Aged cheeses with high degrees of ripening match perfectly with red wines with body and high alcohol content from Rioja, Ribera del Duero or Priorato.



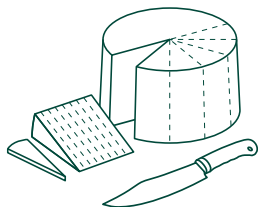
storage

Keep refrigerated between 4°C - 8°C in a dry place. Once the cheese is removed from the original package, it should be wrapped in film before storing.



how to serve

Should be cut into thin slivers from 3 to 5 millimetres thick. The rind may be left on the outer edge as a visual clue to the type of cheese being served. The rind is not meant to be eaten.





recommendations

Remove the cheese from the fridge and leave it at room temperature (18°C - 20°C) for 20 minutes before consuming.



logistical data

Weight (approx.)	Units per box	Box dimensions (cm)	Boxes EU pallet	Boxes USA pallet
 3 kg	1	22 x 22 x 13	135	180
 1,25 kg	3	40 x 27 x 13	99	110



ripening periods available

Months

Colour + E

Formats

Energy

Proteins

Carbohydrate (of which sugars)

Fats (of which saturated)

Dietary Fiber

Sodium

Calcium (% RDA*)

10

Natural



435,0 kcal / 1802,0 kJ

24,0 g

1,0 g (1,0 g)

37,0 g (25 g)

1,0 g

0,8 g

693 mg (86%)

Average nutrition facts per 100 g of product. Entrepinares products are always vacuum packed. We can grant up to one year of expiry date.

* Recommended Daily Allowances



'EL ATRIO' MANCHEGO D.O.P.



"El Atrio" Manchego Cheese is made in "La Mancha" from whole milk of the Manchega sheep raised in southeast of Madrid. Labelled "Denominación de Origen Protegida" (D.O.P.)



FORMATS (approx.)

WHEELS
3 Kg



WEDGES
fixed weight





ENTREPINARES

'EL ATRIO' MANCHEGO

ingredients

Pasteurized manchega sheep's milk, cheese cultures, enzymes, calcium chloride, lysozyme and salt. Non-edible rind, contains preservatives (E-202, E-203 and E-235).

matching

The longer the ripening period the more intense the flavour becomes.

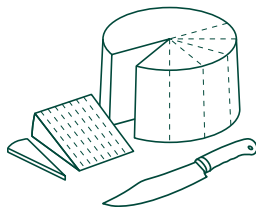
Soft cheeses are best enjoyed with young red wines or rosés.

Semi-cured cheeses match perfectly with low alcohol content like red wines from *Ribera del Duero* or *Méntrida*.

Highly cured cheese goes well with red wines with body and high alcohol content from *Rioja*, *Ribera del Duero* or *Priorato*.

how to serve

Should be cut into thin slivers from 3 to 5 millimetres thick. The rind may be left on the outer edge as a visual clue to the type of cheese being served. The rind is not meant to be eaten.



recommendations

Remove the cheese from the fridge and leave it at room temperature (18°C - 20°C) for 20 minutes before consuming.

storage

Keep refrigerated between 4°C - 8°C in a dry place. Once the cheese is removed from the original package, it should be wrapped in film before storing.

logistical data

Weight (approx.)	Units per box	Box dimensions (cm)	Boxes EU pallet	Boxes USA pallet
● 3 kg	2	44 x 22 x 12	77	110
● 3 kg	1	22 x 22 x 13	135	180
● 1 kg	6	39 x 26 x 9	171	180
▲ 250 g (fixed)	12	39 x 26 x 7	180	190

ripening periods available

Months	3	6	9
Colour + E	natural	dark brown	light brown
Formats	● ▲	● ● ▲	● ● ▲
Energy	383,0 kcal / 1602,0 kJ	467,0 kcal / 1954,0 kJ	480,0 kcal / 2007,0 kJ
Proteins	25,0 g	25,0 g	25,0 g
Carbohydrate (of which sugars)	0,5 g (0,5 g)	0,5 g (0,5 g)	0,5 g (0,5 g)
Fats (of which saturated)	30,4 g (18,7 g)	35,8 g (18,9 g)	37,0 g (19,1g)
Dietary Fiber	0,0 g	0,0 g	0,0 g
Sodium	0,6 g	0,6 g	0,6 g
Calcium (% RDA*)	765 mg (91 %)	848 mg (95 %)	906 mg (113 %)

Average nutrition facts per 100 g of product. Entrepinares products are always vacuum packed. We can grant up to one year of expiry date.

* Recommended Daily Allowances

