

# CHEESES FROM SPAIN



## **SUPC#6339770 2/6.6#AV MANCHEGO D.O.P 6 MONTHS BONVALLIS**

Spain's most famous cheese Manchego can only be so-called if it is made in the geographical area of La Mancha from the milk of the *Manchega* sheep and with a cure period of at least 60 days. This Manchego cheese is made with pasteurized milk from flocks registered with the D.O. regulating body and aged for 6 months. It is produced in Central Spain's La Mancha region, a territory known for its fierce winds, violent temperature swings and desert-like aridity. It is a pressed paste cheese with a straw-coloured rind. The interior is of an ivory-white or pale yellow colour and is firm and compact with small eyes that are unevenly spread. On the palate it is buttery, oily and slightly piquant with a sheep's milk aftertaste. Taste Manchego for the first time and you will be surprised at how long the wonderful flavor lingers on your palate. Wonderful as a snack with fresh bread or in salads, also great with crusty bread, chorizo and olives for tapas. As a dessert, serve simply with quince paste, fig cake or honey. Serve with Fino Sherry or red wine made from the Tempranillo grape.

## **SUPC#6714192 2/6.6#AV IBERICO 6 MONTHS BONVALLIS**

Iberico is a Manchego-style cheese made from a blend of cow, goat and sheep's milk. It is a pressed paste cheese with a natural, brown or black rind, it is made in the same type of mold as Manchego, and therefore has the same hatched pattern imprinted into its rind. Usually made in Castilla La Mancha or Castilla y Leon, is one of the most popular cheeses in Spain. This firm cheese is mild, yet tasty and aromatic. The blend of milks allows it to obtain the grassy, herbaceous flavors of the goat and sheep's milk while maintaining the smoothness of cow's milk. It has a smooth, lactic aromatic and creamy flavor. It is great diced into salad and drizzled with extra virgin olive oil, sliced on crusty bread with some fresh fruit or fig cake on the side, pairs well with cured meats, such as chorizo and Serrano ham. The flavor of this cheese matches well the characteristics of Crianza red wines.



## **SUPC#6697573 2/4.4#AV MURCIA AL VINO D.O.P. BONVALLIS**

It's a semi soft artisan goat cheese from the mountains of Murcia. This region has a rich variety of grasses, shrubs, and wild herbs on which the goats graze to give the cheese a distinctive taste and aroma. Made from pasteurized *Murcian* goat's milk, it has a burgundy color rind from being soaked in local red wine and a strong floral bouquet. Its paste is of an intense white color with a creamy, elastic texture and a mild flavor. Rich in content, fine and creamy, fruity with an elegant flavor of goat's milk. It is an excellent addition to the cheese tray, as an appetizer with crusty French bread or crackers, or with quince paste. Recommended with a Spanish red wine like Rioja or Ribera del Duero.

## **SUPC#6714113 2/6#AV GOAT CHEESE BONVALLIS**

Bonvallis goat cheese is a semi soft pasteurized goat's milk cheese which has an ivory colored paste and uniform, rich in content, fresh goat's milk taste. Enjoy it sliced over salads, crusty bread or chunked at cocktail hour. Accompany it with a fine Spanish Sherry or a red Rioja



## **SUPC#6962904 12/8.75OZ FIG & ALMOND CAKE**

Bonvallis Spanish Fig Cake, also known as Pan de Higo, is truly one of a kind, produced in the Alicante region by a family recipe passed down from generation to generation over 200 years. Artisan-made, using only the highest quality ingredients, it is a traditional combination of almonds hand-pressed between layers of whole dried figs with a hint of anise and contains no flour, nor preservatives or artificial ingredients. Fig and almonds cake deliver a delicate crunch and a hint of sweetness that is immediately balanced with the almond. This fig and almond combination when served in the presence cheese and wine gives your total food experience a wondrous delight.

## **SUPC#6285213 1/11 LB MARCONA ALMONDS**

Spanish Marcona Almonds are the most appreciated of all varieties. Crunchy and smooth, Marcona Almonds are native to Spain and are considered a delicacy worldwide making them available in very limited supplies. Unique in shape and texture, Marconas have an unrivalled sweet, delicate flavor. Bonvallis Spanish Marcona Almonds are sautéed in sunflower oil and sprinkled with sea salt. These sweet almonds are nutrient dense and a great source of protein, calcium, phosphorus, iron, and vitamin B. Bonvallis Spanish Marcona Almonds are top quality and can be served with tapas, cheeses, in salads, or eaten as a healthy afternoon or evening snack.



## **SUPC#8822698 56/2.5OZ PICOS**

Picos are little sticks of crunchy bread, very typical from Andalucía. This traditional and very popular product is all natural, made of flour, extra virgin olive oil, water, yeast and salt. Picos Bonvallis are exclusively made with extra virgin olive oil, so they are cholesterol free. Its particular shape makes them very easy to eat at every moment and every place. Picos are part of the Spanish Tapa culture and they are present on the counter of every tapa bar as well restaurants. Picos pair perfectly with any kind of cheese, ham, pate, foie gras and even with sweets.



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