



· Añejo ·
100% raw sheep's milk



Canal Añejo cheese is the result of a delicate artisan process in which attention is paid to the very last detail. Canal Añejo cheese maintains the original and unique properties of top-quality milk from Castilian breeds, because the raw material is not subjected to thermal treatment during the cheese making process. A slow maturing process produces a cheese with an exquisite aroma, exceptional flavours and a unique bouquet.

MADE FROM: first-rate raw sheep's milk.

MATURING STAGE: more than 15 months.

RECOMMENDATIONS FOR SERVING: to serve, the cheese must be brought to the right temperature until it reaches around 18°C, in order to really bring out the flavour and texture. It can be served alone or as an accompaniment to many different dishes to give them the distinct taste of excellent raw sheep's milk cheese.

PRODUCT	UNITS PACK	PALET BOXES	EAN 13
AÑEJO 3 kg. wooden case, Christmas - Limited Edition	NA	NA	8423927000779
AÑEJO sheep's milk, 3 kg.	2	49/50-60	8423927000120
AÑEJO sheep's milk, 1/2 vacuum packed, 3 kg.	4	49/50-60	8423927104200
AÑEJO sheep's milk, 3 kg. in box packaging	2	49	8423927000137

Quesos Canal

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