

Wine & Cheese by TCC's April 2008 Cheese Club

This month, we bring you cheeses from Spain. Spanish cheeses are examples of how simplicity can be delicious. In Spain, their cheeses are defined by the variety of milks they use (cow, sheep, or goat), the various breeds of each milk producing animal, and the types of land used for grazing. We hope you enjoy these selections as much as we do!

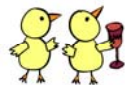
First, we have a cheese called Iberico. It is from a small community called La Abadesa in the province of Valladolid in central Spain. La Abadesa is home to just 326 residents.

Mahón is the major city on the island of Minorca in the Balearic Sea between Sardinia and mainland Spain and is also the name of our second cheese selection. Mahón is one of the few cow milk cheeses produced in Spain.

In the following pages, there is some information regarding your cheese club selections. You'll find a description of each cheese and some technical information on the cheeses, including some wine pairing suggestions.

As always, your feedback is greatly encouraged! Please call us or stop by with your comments regarding our selections.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



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Iberico

Iberico is aged only for two months. The balanced, complex, yet mild flavor of this cheese is attributed to the short amount of aging and the unique flavors of the three different milks.

Location	La Abadesa, Spain
Type	Goat, Sheep, and Cow milk, pasteurized
Aged	Maximum 2 months
Rind	Textured Wax
Flesh	White, firm

Tasting Notes

The tangy, herbaceous flavors of the goat and sheep milk are balanced by the smoothness of the cow milk. The milk mixture gives Iberico a nice creaminess that makes this a wonderful melting cheese for Spanish food. Also try cutting into cubes and tossing with fresh rosemary, thyme, and olive oil.

Wine Pairing

Enjoy this cheese as an appetizer with a super cold Fino Sherry. It is equally delicious with young and fruity white wines such as Sauvignon Blanc and Pinot Grigio or richer white wines like unoaked Chardonnay and Albariño.

Wine Club Pairing

Pair with the Bodegas Muga S.A. Muga Blanco. The apricot and honey notes along with the medium body of the wine marry nicely with the tangy creaminess of the cheese.

Mahón

The island of Minorca is only 300 square miles yet, is home to Spain's second most popular cheese (Manchego being the most popular). Its popularity is no surprise considering its delicious flavor. This flavor is due in part to the five months of underground aging that gives it a touch of butterscotch not prevalent in younger Mahón.

Location	Minorca, Balearic Islands, Spain
Type	Cow milk, pasteurized
Aged	At least 5 months
Rind	Inedible, yellowish-orange rind, washed in a salt brine and paprika
Flesh	Pale yellow in color; creamy

Tasting Notes

Mahón is lemony, slightly salty, and nutty with a light butterscotch flavor that balances the lemon. A wonderful addition to any cheese plate or try it in your favorite pizza recipe.

Wine Pairing

As with most Spanish cheeses, Mahón can be enjoyed with a dry or cream sherry. It also pairs well with rich red wines such as Zinfandel or Petit Sirah.

Wine Club Pairing

For this month's cheese club selection, try it with the Cellar Can Blau red blend. The rich fruit of the wine complements the salty butterscotch notes of the cheese.

Enjoy!