



OSSAU-IRATY GRAND AFFINAGE

Ossau Iraty is a smooth, semi hard sheep milk cheese from France's Basque region. It has a distinctly nutty flavour and lingering caramel sweetness.

Key Facts

Origin: Midi-Pyrénées region, France

Milk: Sheep

Rennet Type: Animal rennet

Style: Semi-hard

Classification: Artisan

Shelf Life: 7-10 days, this product is cut to order

Goes well with: [Pinot Noir](#), dry Rosé, [full-bodied Chardonnay](#)

Similar cheeses: TOMME DE CHEVRE BREBIS, TOMME DE CHEVRE, NAPOLEON

Details

Onetik Ossau Iraty (OH-soh ee-rah-TEE) is a smooth, semi-hard cheese with distinctly nutty flavours and lingering caramel sweetness. Its earthy, aromatic rind is typical of ewe's and goat's milk cheeses made in the Pyrénées. The floral aftertaste is reminiscent of the pastures of wildflowers and fresh grass in the region.

A little history about Ossau Iraty

Onetik Ossau Iraty is made in the rugged mountains known as the Basque region, on the border between France and Spain. The black- and red-faced Manech ewes, which are renowned for their magnificent curled horns, are milked twice each day from the end of Spring to early Autumn. AGOUR collects the milk directly from the farmers every day, then transforms it into cheese using a combination of modern methods and respect for tradition. The method used to make Ossau Iraty AOC is claimed to be one of the oldest surviving and dates back at least 4000 years.

*AOC = Appellation d'Origine Contrôlée

Dietary

Ingredients: Pasteurised ewe's milk, salt, cultures, animal rennet.

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