



# LAS TERCERAS



Las Terceras is a farm devoted to producing Manchego Cheese with the official Denomination of Origin (PDO). It is situated in Torre de Juan Abad, southeast of Ciudad Real between Valdepeñas and Villanueva de los Infantes. All our cheeses are made by using traditional processes and made only with the milk from our own Manchega sheep breed on our own farm.



Our Manchego cheese range includes fresh, semi-cured, cured and aged cheeses with an intense flavour and a pleasant aroma. Our most precious delicacies are the Manchego cheeses made from raw milk. With a hard and tanned rind to protect, its unique creamy smooth texture together with its delightful aroma can be thoroughly appreciated on tasting.



Our livestock, with unsurpassable genetics together with the natural feeding from our own crops, provide our cheeses with the most excellent properties, making them healthy together with a unique flavour. They are rich in calcium, proteins and vitamins A, D and E. This exceptional quality is guaranteed by FERCAM and World Cheese Awards, the most renowned cheese prizes both domestically and internationally.



## El Becerril Fresh Sheep Milk Cheese



**CURATION**  
from 3 days to 2 months.



**COMPOSITION**  
Manchega sheep pasteurized milk,  
lactic ferments, animal rennet and salt.

## Las Terceras PDO Artisan Aged Cheese



**CURATION**  
from 10 to 12 months.



**COMPOSITION**  
Manchega sheep raw milk,  
lactic ferments, animal rennet and salt.  
Natural rind bathed in olive oil.

## Las Terceras PDO Semi-cured Cheese



**CURATION**  
from 3 to 4 months.



**COMPOSITION**  
Manchega sheep pasteurized milk,  
lactic ferments, animal rennet and salt.  
Natural rind bathed in olive oil.

## Las Terceras PDO Artisan Semi-cured Cheese



**CURATION**  
from 3 to 4 months.



**COMPOSITION**  
Manchega sheep raw milk,  
lactic ferments, animal rennet and salt.  
Natural rind bathed in olive oil.

## Las Terceras PDO Cured Cheese



**CURATION**  
from 6 to 8 months.



**COMPOSITION**  
Manchega sheep pasteurized milk,  
lactic ferments, animal rennet and salt.  
Natural rind bathed in olive oil.

## Las Terceras PDO Artisan Cured Cheese



**CURATION**  
from 6 to 8 months.



**COMPOSITION**  
Manchega sheep raw milk,  
lactic ferments, animal rennet and salt.  
Natural rind bathed in olive oil.