

CABRA LA MANCHA

In the course of their travels, FireFly founders Mike and Pablo were inspired by the cheeses of the Basque region of northern Spain to create Cabra la Mancha: small batch handcrafted wheels that represent the best the land had to offer. Our cheesemakers have since perfected our version of a Spanish-style, semi-soft washed rind cheese: Cabra la Mancha

Every other day our cheesemakers flip and wash wheels of Cabra by hand using a brine comprised of water, salt, and surface ripening cultures. An earthy, vegetal, orange-colored rind develops on the pudgy wheels as they age for approximately 90 days. Smooth in texture with an aroma redolent of freshly hayed barn, it's easy to see why Cabra la Mancha brought home a Good Food Award in 2016.



HOW TO ENJOY

- Makes a delightfully gooey grilled cheese!
- Pair with sparkling wine, a traditional Saison, rye whiskey, or Chenin Blanc.
- Serve on a cheeseboard with olives, conservas, or even potato chips!

PRODUCT CODE:

PRODUCT INFORMATION

F	MILK TYPE: Goat, Pasteurized
Θ	SHELF LIFE: 90 Days
*	RENNET: Microbial (Vegetarian)
R	INGREDIENTS: Pasteurized Goat Milk, Salt, Enzymes, Cheese Cultures

PRODUCT SPECS

- AVG UNIT WEIGHT: 4.5 lbs
 - UNIT SIZE: 8" × 8" × 3"
 - UNITS PER CASE: | unit
- CASE SIZE: 8" x 8" x 4" AVG NET CASE WEIGHT: 4.5 lbs AVG GROSS CASE WEIGHT: 4.8 lbs UNIT UPC: 891995000096 UNIT GTIN: 90891995000099

Serving size	1 oz (28g
Amount Per Serving Calories	110
	% Daily Value
Total Fat 9g	129
Saturated Fat 5g	259
Trans Fat 0g	
Cholesterol 25mg	89
Sodium 125mg	59
Total Carbohydrate Og	09
Dietary Fiber 0g	09
Total Sugars 0g	
Includes 0g Added Sugars	09
Protein 7g	149
Vitamin D 0mcg	09
Calcium 268mg	209
Iron Omg	09
Potassium 0mg	09



Fresh Local Milk All Natural Handcrafted

PROOF THAT CHEESE CAN BE LIFE CHANGING

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