



# Perfect Pairings

## D.O. Cheese From Spain

### **Cabrales**

*Blue-veined cheese from Asturias made with a blend of cow, sheep and goat milk.*

### **Mahón**

*Semi-soft to hard cow's milk cheese from the Balearic Island of Menorca.*

### **Majorero**

*Semi-soft to hard goat's milk cheese from the Canary Island of Fuerteventura.*

### **Manchego**

*Semi-hard to very hard sheep's milk cheese from La Mancha.*

### **Idiazábal (Smoked)**

*Hard sheep's milk cheese from the Basque County and northern Navarre. An unsmoked version is also produced.*

### **Tetilla**

*Semi-soft cow's milk cheese from Galicia.*

### **Zamorano**

*Semi-hard to very hard sheep's milk cheese from Zamora.*

### **Murcia al Vino**

*Semi-soft of semi-hard goat's milk cheese from Murcia which has been washed in red wine. from the Balearic Island of Menorca.*

## Wine From Spain

### **Alicante Muscatel**

### **Brut Cava**

*Best with an aged Mahón*

### **Barrel-fermented Somontano White**

### **Valdepeñas Red**

### **Txakolí de Guetaria**

### **Valdeorras Red**

### **Ribera del Duero Crianza Red**

### **Jumilla Red**