



FOREVER CHEESE debuted in 1998 with a simple mission - to share the finest artisanal Mediterranean products with specialty shops, chefs, and consumers. We have dedicated our lives to finding the exquisite; you can trust that with our 20 years of expertise, every product we carry is best in class, and tastes just like you were eating it in its native country.

Wooly Woolly



- CHEESE TYPE:** Fresh sheep's milk
ORIGIN: Murcia, Spain
AGING: 10 days
SHELF LIFE: 9 months from pack date
INGREDIENTS: Pasteurized sheep's milk, salt, calcium chloride, (microbial) rennet, cheese cultures
PACK SIZE: 10/5 oz (142g)
UPC: 8-25325-76224-8
- APPEARANCE:** Creamy, soft, spreadable fresh sheep's milk cheese in a 5 ounce log.
- FLAVOR:** Rich, sweet, and mildly sheepy.
- KEY POINTS:** Versatile and unique format of fresh sheep's milk cheese. Its texture is akin to cream cheese, but even fluffier. Spread on bread or bagels, crumble on salad, toss in hot pasta, dip your carrots, load up your celery, stuff your ravioli.
- HISTORY:** This style of fresh sheep's milk cheese is quite rare in Spain. The high-quality milk available in Jumilla makes this a standout. It is made with microbial rennet.
- HANDLING:** Keep cool.
- SERVING RECS:** Top seasonal vegetables, make a quick crudité plate, boost your bagel game. Pair with a light lager or pinot grigio.