

KARRANTZA
CHEESE



AMALUR

The cheese that we make in Amalur is a natural product and made completely by hand with raw milk from our own herd. Endowed with a genuine aroma and flavor, which comes from the Karrantzana breed of our sheep, our cheese is the result of a raw material of great quality and a careful process down to the smallest detail.

Our shepherd, Ángel Fernández, has spent 25 years caring for the flocks, growing the fresh grass with which we feed our sheep, and making this product, which we do following the traditional method.

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We take special care of the cheese molds, which confer a particular flavor, unique and different from any other. Our cheese is a seasonal product, which is made from the days after the sheep give birth to 4 or 5 months after delivery.

The Karrantzana sheep that provides us with milk to make our product is a specific variety from the Enkarterri region and mainly from the municipality of Karrantza, so it is perfectly adapted to areas with high rainfall.

Its origin dates back to prehistory and it is a very rustic sheep, with a specific morphology, which is divided between the red-faced and the black-faced variety, which is currently in danger of extinction.

Their staple food is fresh grass that grows abundantly in the Karrantza Harana mountains and produces a limited amount of milk of high quality, richness, fruitiness and aroma.

This sheep is the main factor that makes Karrantza Basque cheese so special and connects us with the flavors of our Ama Lur, mother earth.