

NISA CHEESE



Nisa cheese comes from the locality of Nisa in the Alto Alentejo region and is a protected designation of origin according to European Union standards.

The cheese is made from sheep's milk and is a semi-hard ripened cheese of white to yellow color.

Nisa cheese production involves the coagulation of raw milk after the curd has been slowly depleted.

Small-sized cheese weighs between 200 g and 400 g and normal-size cheese has between 800 g and 1300 g.