

ÉVORA CHEESE



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

The production is made with sheep's milk, being a cured cheese, hard or semi-hard, yellowish in color and darkening in contact with the air.

Cheese production involves the coagulation of raw milk and then the curd is depleted.

The taste of Évora cheese is slightly acidic and slightly spicy. The crust may be smooth or a little rough.