



# Queso de Mano

## Haystack Mountain Queso de Mano

Queso de Mano, our first raw milk cheese, has a robust, nutty flavor with herbal hints. It is aged for a minimum of four months.

**Ingredients:** Raw Goat Milk, Salt, Cultures, Enzymes

**Serving suggestions:** Perfect for a cheese plate accompanied by toasted almonds, quince jam, sliced fresh pears and fresh cherries. Pair with fruity Sauvignon Blanc, Gamay Beaujolais, Pinot Noir, Zinfandel or any light red wine, or a fruity beer.

**Awards:** American Cheese Society in 2003, 2004 and 2006.

Shelf Life	Unit Size	Case Size	Net Case Weight	Gross Case Weight	Case Dimensions
6 months	~ 5 lb. wheel	One Wheel	~ 5 lbs	add .30 lbs per wheel	8 x 8 x 4 inches

### Nutrition Facts:

Serv. Size 1 oz (28g)

Servings: Varied

\* Percent Daily Values (DV) are based on a 2,000 calorie diet

Amount per serving:

**Calories** 80  
 Fat Cal. 45  
**Total Fat** 5 g (8% DV)  
 Sat. Fat 3 g (16% DV)  
 Trans Fat 0g  
**Cholest.** 15 mg (4% DV)  
**Sodium** 65 mg (3% DV)  
**Total Carb.** 5g (2% DV)  
 Dietary Fiber 0g (0% DV)  
 Sugars 5g  
**Protein** 4g  
 Vitamin A (4% DV)  
 Vitamin C (0% DV)  
 Calcium (15% DV)  
 Iron (0% DV)

**Item UPC: 7 98229 66441 6**



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