

Reg. no 59

APPELLATION OF ORIGIN

Sheep Cheese from Sjenica

Description:

Sheep cheese from Sjenica is soft, full fat cheese by sheep in pickle with the pieces of regular dimensions 10x10 and 15x15 cm with the height of around 3-5cm and the weight of around 250-350gr. The pieces can be of different shape depending on the package, and mostly the are in a form of triangle or cut or cube, with no deformities or damages. The smell is typical, milky sour, prominent and mildly piquant. The taste is pleasant, aromatic, milky sour, well expressed, predominantly salty. The cheese matures in its own salty whey for at least 60 days.

Geographical area:

Sheep cheese from Sjenica is produced exclusively on the area of the municipalities of Sjenica and Tutin or at the broader region of plane Sjenica and Pester.