



*Quality*

*Consistency*

*Balance*

*Precision*



## ANABASQUE

**Landmark Creamery  
Albany, Wisconsin**

“Landmark Creamery's premier aged sheep milk cheese is nutty, salty and has a pleasantly sheep-y finish. Inspired by Ossau Iraty and cheese from the Basque region of France and Spain, Anabasque is cave-aged for a minimum of three months. Use it to anchor a cheeseboard, shave it onto pasta or melt into a butternut squash risotto. It's great with fruity red wines, hard cider or Marcona Almonds.”

- Raw Sheep's Milk
- Ossau-Iraty Style
- 4-6 Months Aged
- 10 Pound Wheel