

## Ossau-Iraty production practices

Ossau-Iraty AOP cheese is **made using milk from three local breeds of sheep** (Basco-Béarnaise, Manech Tête Noire and Manech Tête Rousse).

2 These sheep are **raised** in pastures within **the appellation's geographical area** following age-old local practices.

3 Above all, **the process reflects the natural cycle of the animals** and, each year, the shepherds' work dutifully follows the land's seasonality.

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