



cabra



ECO



BIO



goat

Abrigo

www.quesosdecati.com

AGRICULTURA ECOLÓGICA, SISTEMA DE CONTROL CE
CÓDIGO DE AUTORIDAD DE CONTROL: ES-VA-AE



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ABRIGO

FORMAT: Typical traditional Maestrazgo mould

MILK: Ecologically-produced pasteurised goat's

MEASUREMENTS AND WEIGHT: 100 g - 500 g - 1200 g*

CURING: 30 - 60 days

COMBINATIONS: Young rosés, reds

PASTE: Ivory white

CRUST: Moulded

TEXTURE: Firm, barely elastic, no eyes

SMELL: Characteristic, low to medium intensity
depending on degree of maturation

FLAVOUR: Slightly sweet with just the right salt balance

PACKING *400g.-500 g. 6 units. - 1200 g.- 2 units.



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