



cabra



ECO



BIO



goat

Beer

www.quesosdecati.com

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



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BEER

FORMAT: Cylindrical

MILK: Ecologically-produced pasteurised goat's cheese

MEASURES AND WEIGHT: 500 g*

CURING: 30 days

COMBINATIONS: Cava-Champagne. Fruity white wine

PASTE: Matt white

CRUST: Thin, smooth light brown colour

TEXTURE: Firm semisoft

SMELL: Soft and aromatic lactic Sweet, subtle and toasted finish
of malted cereal

FLAVOUR: Balanced goat's aromas intermingled with those of the beer

PACKING *-500 g. 6 units.



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