



*cabra*



*ECO*



*BIO*



*goat*

# *Pell Florida*

www.quesosdecati.com

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



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## **PELL FLORIDA**

**FORMAT: Cylindrical**

**MILK: Ecologically-produced pasteurised goat's cheese**

**MEASURES AND WEIGHT: 500 g - 1200 g \***

**CURING: 30 - 45 days**

**COMBINATIONS: Cava-Champagne. Fruity white wine**

**PASTE: Matt white**

**CRUST: Moulded**

**TEXTURE: Rather elastic, no eyes, creamy to the whole palate**

**SMELL: Low to medium intensity. Aroma of winery, mushrooms**

**FLAVOUR: Slight sweetness and hardly salted.**

*Reminiscent of dried fruits and nuts*

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



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