



cabra



BIO



ECO



goat

Tronchón

www.quesosdecati.com

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



www.quesosdecati.com

TRONCHON

FORMAT: Typical traditional volcano-shaped Maestrazgo mould

MILK: Pasteurised goat's

MEASURES AND WEIGHT: 400 g -500 g -1200 g *

CURING: 30 - 60 days

COMBINATIONS: Young rosés and reds

PASTE: Ivory- Yellowish

CRUST: Wax yellow

TEXTURE: Firm, barely elastic, no eyes

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

FLAVOUR: Smooth sweetness. Balanced salt. Smooth ending pleasant spicy

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



Quesos de Catí - C/ Hospital s/n.- Tel/Fax: (00 34) 964 409 092
info@quesosdecati.com - Catí 12313 - Castellón - España

