



cabra



BIO



ECO



goat

Truffle

www.quesosdecati.com

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



www.quesosdecati.com



TRUFFLE

FORMAT: Servilleta. Totally hand made

MILK: Ecologically-produced pasteurised goat's cheese

MEASURES AND WEIGHT: 500 g - 1100 g *

CURING: 20 days

COMBINATIONS: Cask-fermented Cava, Champagne

PASTE: Hand-compacted, firm and semisoft, with truffle shavings

CRUST: - Very thin with truffle stains

TEXTURE: Firm and semisoft. Small mechanical eyes

SMELL: Soft lactic, spiced, sweet balanced and merged with the truffle

FLAVOUR: Aromatic acidity, reminiscent of dried fruits and nuts.

Subtle finish of black truffle

PACKING *-500 g. 4 units. - 1100 g.- 2 units.



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

