



cabra



BIO



ECO



goat

Wine

www.quesosdecati.com

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



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WINE

FORMAT - Cylindrical

MILK - Ecologically-produced pasteurised goat's

MEASUREMENTS AND WEIGHT - 500 g

CURING - 30 days

COMBINATIONS - Cava - Champagne. Fruity white wine

PASTE - Straw yellow

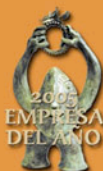
CRUST - Thin, Smooth, characteristic red colour

TEXTURE - Low elasticity, excellent solubility in the mouth

SMELL - Soft and aromatic red wine

FLAVOUR - Cereal sweetness balanced with the wine

Pack- 6 units.



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