

# LA RETORTA & MINI RETORTA



**Gold (Mini) & Silver (300g), World Cheese Awards (2022)**

**Super Gold, World Cheese Award (2015)**

**Best From Spain, World Cheese Award (2015)**

**NASFT Sofi Silver Finalist,  
Outstanding New Product Award (2012)**

**Gold, World Cheese Award (2011)**

**AGED** 60 days

**RETAIL SIZE** 160 g Mini Retorta

**ITEM NO** 45320

**UPC** 8437011123138

**CASE** 6 x 160 g

**RETAIL SIZE** 300 g Retorta

**ITEM NO** 45326

**UPC** 437011123121

**CASE** 9 x 300 g

FINCA PASCUALETE  
DESDE 1232

**FINCA PASCUALETE**

*Extremadura, Spain*

## SENSORY PROFILE

Finca Pascualet's La Retorta is one of the most unique handcrafted cheeses in Spain. Its name comes from its shape, resembling a disc or cake (torta). Finca Pascualet uses exceptional and pure raw milk from its own flock of Extremadura Merino sheep. Located in a stunning environment of more than 4000 hectares, it is one of the largest private properties in southeast Spain. Their flock grazes on a variety of arboreal species, natural grasses, wild flowers and indigenous herbs that grow naturally in the pastures. Finca Pascualet's La Retorta is made using a vegetable rennet from cardoon (a thistle that grows freely throughout Finca's estate). The extremely creamy texture is due to the continuous daily rotation of the cheese. Retorta's signature spoonable and velvety, custard-like texture is punctuated with intense aromatics. The flavor is delicate yet distinctive, well defined and persistently tangy, with hints of the pistils of the wild thistle used in the curdling. It is delectable and savory with pronounced herbaceous, vegetal and umami notes. To enjoy this first class cheese, you must first remove the top portion of the rind and leave it at room temperature for 4 to 10 hours before consuming.

**Ingredients:** Raw sheep's milk, thistle (cardoon) rennet, salt

## TRADITION

The story of this family is as remarkable as the quality of the cheeses they produce. In the late 1940, Luis Figueroa y Pérez de Guzmán el Bueno, Count of Quintanilla, met a young American woman, Aline Griffith, who turned out to be a CIA agent. Aline fell in love with the Count, but also with the rich history and incredible beauty of the Finca estate (just one of the Count's possessions). After their marriage, Aline dedicated her life to preserving the culture and tradition by producing premium artisanal farm products.



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