

# GARROTXA DO



## BAUMA

*Catalonia, Spain*

### SENSORY PROFILE

This old-style DOP certified cheese was revived by Catalonian cheesemakers dedicated to traditional production methods. The environmental conditions of the region naturally foster the growth of grey-blue mold, penicillium galaucum, which forms on the rind. Semi-soft paste, tangy flavor, with a nutty, herbal finish are typical of this cheese. Production is carried out with pasteurized goat's milk. The molded cheese is salted in a bath for approximately six hours and finally allowed to mature in a fresh, humid environment. Our Garrotxa presents a bluish-gray velvety cortex with a white interior that is compact, with small cavities throughout. The taste is slightly acidic and pungent with a nutty aftertaste.

Garrotxa can be eaten as an appetizer, in salads or it can be cooked in different ways. It pairs well with white wines, either dry or fruity.

**Ingredients:** Pasteurized goat milk, enzymes, animal rennet, salt

### TRADITION

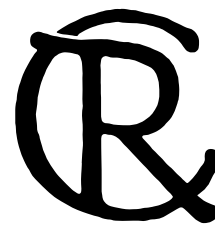
The name of this cheese comes from the area of La Garrotxa, in the province of Gerona (Cataluña). It is also known by the Catalan name of "formatge pell florida" (cheese with bloomed rind). Garrotxa fell into extinction for a number of years. This dairy is located in Borredà, in the province of Barcelona. Respecting traditional methods, Bauma has modernized its installations to guarantee the quality of its products.

**2018 Named "Best Catalonian Garrotxa" by LACTIUM**

<b>AGED</b>	2-3 months
<b>RETAIL SIZE</b>	2 lb wheel
<b>ITEM NO, for boat</b>	45110
<b>ITEM NO, for preorder by air</b>	<b>*45112</b>
<b>CASE</b>	4 x 2 lb wheels

\* Preorder cheese--speak with our sales team about our preorder cheese program.

REVISED 11/2/2018



**ROGERS  
COLLECTION**