

REY SILO ROJO AND BLANCO



REY SILO

Asturias, Spain

SENSORY PROFILE

This is a firm, surface-ripened cheese aged for at least two months in an underground cellar on the banks of the Nalon River in Pravia, Asturias. It is produced using raw, whole milk from cows milked on a farm in the village of Cogollo. The natural rind is formed by the geotrichum culture. This type of mold is called "toad's skin" by the local people due to the wrinkles it causes on the rind.

Each cheese is formed into a flattened cone and has an intense flavor of wildflowers and fresh milk, with hints of hazelnut and butter. The paste is creamy yet dry and has a minimum dry content of 30%, of which 45 percent is fat and 35 percent is protein. Rey Silo Red is made using the finest pimento from Spain's Extremadura region, adding a spicy finish. This pimento variety is typical of the mining region around the Aramo mountain range in Central Asturias, where the spice is thought to "energize" workers.

Ingredients: Raw cow's milk, animal rennet, paprika (pimento), and salt. (Paprika for rojo only.)

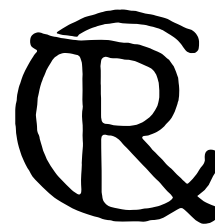
TRADITION

This is a traditional cheese with one of the oldest production histories in Europe. This artisan producer, named for a first century kind and led by maître fromagère Ernesto Madera, hand salts each cheese with crystal salt from the French Camargue. The cheeses are turned daily during the ripening process to ensure even conditions throughout.

AGED	1 month
RETAIL SIZE	8 oz piece
ITEM NO	*45071 (blanco)
ITEM NO	*45081 (rojo)
CASE	6 x 8 oz

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

REVISED 8/14/2018



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