

SANT MATEU

CAN PUJOL

Catalonia, Spain



**Winner, Outstanding Cheese or Dairy Product,
NASFT Sofi (2003)**

AGED	2-3 months
RETAIL SIZE	2 lb wheel
ITEM NO	45210
CASE	4 x 2 lb

SENSORY PROFILE

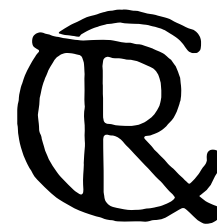
This pasteurized goat's milk cheese is made in a village located in the mountains north of Barcelona and is nicknamed after the cheesemaker Josep Quixart's son, Pau. The goats are raised on hills that are about 5k from the Mediterranean and feed on the natural flora, which imparts a unique savory flavor. The paste is creamy and transforms with age into a more solid paste with a more complex, richer flavor. Quixart ages it 10-12 weeks when the cheese reaches its optimal flavor specifically for Rogers Collection. Made in the French washed rind style, Sant Mateu (Pau) is savory and meaty, full of aroma but versatile and easygoing in flavor.

Ingredients: Goat milk, salt, rennet

TRADITION

The artisan production methods and the purity of the land in which the goats are raised enhance the quality and value of this cheese and delight today's cheese customer. The farm has a particularly clean water source and is not affected by any industrial pollution.

The style of this cheese is similar to some French washed rind creamy cheeses. However, this cheese maintains its uniqueness through its production methods, its availability, and its diverse applications. It pairs wonderfully with both red and white wines and can be enjoyed with or without additional food.



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COLLECTION**

REVISED 5/6/21