

VEIGADARTE



CASADO

Castilla-Leon, Spain



ITEM NO	R45144
AGED	45 days minimum
RETAIL SIZE	1.85 lb roll
CASE	2 rolls
WEIGHT	3.5 lb

SENSORY PROFILE

Veigadarte is a lovely soft ripened lactic goat log aged for at least 45 days. The ash rind is covered by an edible, bloomy white mold. The fudgy paste melts in your mouth, revealing vegetal flavors and the characteristic tang of goat's milk. As this cheese ages the outer ring turns creamy, while the inner ring remains pure white in color, and retains a firmer texture. The texture is smooth, and the flavor is complex and long lasting, with a slightly earthy finish. It pairs wonderfully with sparkling cava and a citrus fruit marmalade.

Ingredients: Pasteurized goat's milk, animal rennet, enzymes, activated carbon and salt.

TRADITION

This cheese is made by a small artisanal producer named Mr. Joaquin Villanueva Casado, whose creamery is located in the small town of Ambasmestas in the Castilla-Leon region of Spain. Joaquin uses milk from his own herd of a mix of Spanish local goat breeds, one called "Florida," and one called "Murciana." Milk from the Florida goats has less fat and more protein than the Murciano, and both are high in butterfat, lending a delightful eating experience. Pilgrims along the Camino de Santiago may get a view of the herd as they walk by.



REVISED 2/23/2024