

# PASCUALINO



## FINCA PASCUALETE

*Extremadura, Spain*

### SENSORY PROFILE

This cheese tastes of vanilla, caramel and toffee bringing to mind honey, rose and violet. It is a cured cheese with a characteristic oval shape (not pressed) and minimum 3-month aging which sets it apart from other cheeses on the market. Pascualino, a raw milk cheese, has a smooth but firm blonde-whiteish paste with irregular eyes. The rind has a dark yellow appearance. Eat with a favorite bread for an appetizer.

**Ingredients:** Raw sheep milk, rennet, milk enzymes, salt

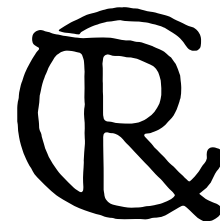
### TRADITION

In the late 1940s, Luis Figueroa y Pérez de Guzmán el Bueno, Count of Quintanilla, met a young American woman, Aline Griffith, a CIA agent. Aline fell in love with the Count but also with the rich history and incredible beauty of the Finca estate. After their marriage, Aline dedicated her life to preserving the culture and tradition by producing premium artisanal farm products.

AGED	minimum 3 months
RETAIL SIZE	650 g
ITEM NO, for boat	45335
ITEM NO, for preorder by air	<b>*45336</b>
CASE	6 x 650 g per case

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

REVISED 8/14/18



**ROGERS  
COLLECTION**