

# PASCUALINO

FINCA PASCUALETE  
DESDE 1232

## FINCA PASCUALETE

*Extremadura, Spain*



**2022, Silver, World Cheese Awards**

**2017, Bronze, World Cheese Awards**

AGED	minimum 3 months
RETAIL SIZE	700 g
ITEM NO	R45335
CASE	6 wheels

### 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.

REVISED 2/14/2024

