

# MASSIMO MAGAYA DE SIDRA



**REY SILO**

*Asturias, Spain*



AGED	5 months
RETAIL SIZE	4-5 lbs
ITEM NO	*45076
CASE	1 x 4 lbs

## SENSORY PROFILE

This seasonal cheese is a cylindrical version of Rey Silo White that finishes its aging surrounded by apple pulp remnants of the cider pressing process (magaya). The cylindrical shape allows a longer maturation during which the micro-organisms react with the cheese giving it a larger organoleptical complexity. After having aged 3 months, the wheels are finished in a barrel, surrounded by magaya. Wheels are stacked in the barrel, alternating magaya and cheese until the barrel is full. The barrel is hermetically sealed for 2 months during which time the little amount of apple juice left in the magaya ferments, rehydrating the cheese with alcoholic notes of cider. Each wheel exudes apple aroma. The rind loses its characteristic wrinkle of *Geotricum candidum* mold in this process and remnants of magaya remain on the rind. Both rind and magaya are edible. The paste is white and fresh. In the mouth, one finds acid hints of Asturian cider. In the nose, it smells of apple and fresh fruit.

**Ingredients:** Whole and raw cow's milk, rennet, salt, cider pulp of Regona and Xuanina apples

## TRADITION

This artisan producer, named for a first century king and led by maître fromagère Ernesto Madera uses rich milk from cows that graze Asturian rainwashed pastures of abundant grasses and wildflowers.

REVISED 8/24/2021

