

LA CABEZUELA MR. ROY



ROYUELA CHEESE COMPANY

Madrid, Spain

SENSORY PROFILE

An homage to buttery English cows' milk cheddars, Mr. Roy is named after a Galician cheesemonger who introduced the cheesemaker Juan Luis to the producers in Lincolnshire and Devonshire Counties, from which he learned the techniques for making authentic English-style cheddars. Made using milk from the Guadarrama goats, this cheese ages for a minimum of 8 months. This cheese varies widely depending on the season it is produced and the characteristics of the pastures where the goats graze. Wheels produced in the spring - a rainy time of year when the goats forage on wet acorns - mold spores proliferate in a spontaneous way and create blue veins in the paste. The primary flavor is bright blue cheese with a slight bitterness on the finish, which comes from the thyme and holm oak acorns the goats consumed. Ever changing but always delicious, Mr. Roy beautifully encapsulates the ephemeral elements of the local environment.

Ingredients: Thermized Guadarrama goat milk, kid rennet, cheese ferments, & salt

TRADITION

In 1991, Quesos La Cabezuela was born of a dream to produce cheese based on traditional recipes. The Guadarrama goats, a local breed that lives in the Guadarrama mountains outside of Madrid since the 17th century, were in danger of becoming extinct. Wishing to save the breed and the local cheesemaking tradition, the Royuela-Campos family dedicated themselves to the production of cheese. The goats graze on pastures of thyme, acorn, heather and grasses that imbue the cheese with the region's unique terroir. Unlike other dairy goats who average 3 to 4 liters of milk per day, the Guadarrama produce just 2 liters. La Cabezuela works only with shepherds who commit to 100 percent Guadarrama flocks and they purchase nearly all of the local milk available.



2015, Silver, World Cheese Awards

AGED	8 months
RETAIL SIZE	24.25 lbs
ITEM NO	CZ1400
CASE	1 x 24 lb wheel



REVISED 9/12/2023