

LA CABEZUELA MR. ROY



ROYUELA CHEESE COMPANY

Madrid, Spain

SENSORY PROFILE

Mr. Roy is named in honor of the Galician cheesemonger who introduced cheesemaker Juan Luis to classic cheddars in England. The rare Guadarrama goat milk's unique fatty composition, their diverse diet in the Dehesa, and the shifting flora in La Cabezuela's maturation room in the mountains all lend to this cheese an ever-evolving range of flavors and aromatics. Mr. Roy beautifully encapsulates the ephemeral elements of the local environment. Bright and buttery with a crumbly and pliant paste and texture, this cheese reveals subtle yet compelling flavors that appeal to a broad range of palates.

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