

# LA CABEZUELA

## TRADICIONAL SEMICURADO



**ROYUELA CHEESE COMPANY**

*Madrid Spain*



**2015, Bronze, World Cheese Awards**

**2011, Bronze, World Cheese Awards**

AGED	2 months
RETAIL SIZE	2.2 lbs
ITEM NO	CZ1000
CASE	5 x 2.2 lb wheel

### SENSORY PROFILE

This unique bloomy cheese is made from the milk of a single herd of indigenous Guadarrama goats, a breed that Royuela/La Cabazuela is working on bringing back from the brink of extinction (cheesemaker Juan Luis is one of the only ones still making cheese from this breed). Delicate hand-salting allows for the flavor expression of the fresh goat milk with grassy and herbal notes. This cheese and its recipe traces its lineage back to 1750 when it was a family farm cheese. It is catalogued in the Ministry of Agriculture list of Traditional Cheeses. During the two months of maturation, a natural mold develops, resulting in an edible white rind and upon tasting, leaves an aftertaste of fresh wild mushrooms. It is tangy, herbal, and grassy on the finish.

**Ingredients:** Thermized Guadarrama Goat milk, animal rennet, *Penicillium candidum*, 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.



REVISED 9/12/2023