

LA CABEZUELA LINGOTE CREMOSO

ROYUELA CHEESE COMPANY

Madrid Spain



SENSORY PROFILE

This is a funky and creamy Spanish goat's milk cheese, soft in its aroma and delicate in the mouth. The goats' diet of acorns, thyme, and heather growing in natural pastures, imparts a unique flavor. Lingote has an edible rind and is lovely eaten with fresh fruit or jam and toast, or alone! Aged for 45 days in their cellar, the rind develops a natural white crust.

Ingredients: Thermized Guadarrama goat milk, ferments, *Penicillium candidum*, rennet & salt

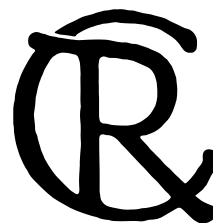
TRADITION

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.

AGED	45 days
RETAIL SIZE	300 g
ITEM NO	*CZ1800
CASE	12 x 300 g brick

* Preorder cheese--speak with our sales team about our preorder cheese program.

REVISED 8/7/2019



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COLLECTION**