

VEIGADARTE CON MALTA



CASADO

Castilla-Leon, Spain

SENSORY PROFILE

A subtle, 45-day aged goat cheese that is well-balanced with hints of nuttiness. It is mild and slightly creamy with an edible rind. Veigadarte con Malta is covered with a layer of malt of toasted barley in addition to the expected *Penicillium candidum*.

Ingredients: Pasteurized goat milk, malt of toasted barley, salt, animal rennet, calcium chloride, lactic ferments

TRADITION

This cheese is made by a small artisanal producer named Mr. Joaquin Villanueva Casado, whose creamery is located in the small town of Ambasmestas in the Castilla-Leon region of Spain. Joaquin uses milk from his own herd of a mix of Spanish goat breeds, one called "Florida," and one called "Murciana." Milk from the Florida goats has less fat and more protein than the Murciano. Pilgrims along the Camino de Santiago may get a view of the herd as they walk by.

AGED	45 days
RETAIL SIZE	450g wheel
CASE	8 x 450g
ITEM NO	45142
RETAIL SIZE	2kg wheel
CASE	2 x 2kg
ITEM NO	45143



REVISED 7/15/2019