

CALENDAR

CHEESE COMPANY

VALDEON

702024 QUESO VALDEON
MERCO

| | |
|-----------------|------------------------|
| ORIGIN | Castilla Y Leon, Spain |
| CLASSIFICATION | Artisan |
| MILK SOURCE | Cow & Goat |
| FAT CONTENT | 45% |
| TYPE | Blue |
| FORM | 2.5kg |
| APPROXIMATE AGE | 2 months |

CHARACTERISTICS

A distinctive rind of hand-picked plane tree leaves enrobe each wheel of Queso Valdeon.

Depending on the time of year, the mix of cow and goat's milk used in the recipe can change slightly, making for a truly seasonal cheese. The finest cheese is made in late spring and early summer when the cows freely roam the surrounding mountain pastures and local goat's milk is rich and creamy.

Throughout the year, the cheese maintains a bold assertive, fruity flavour accentuated by a gentle acidity that intensifies as the cheese ages. The texture is buttery – a stark contrast to the small, blue-grey mould pockets that lace the paste.

