

# calendar

distributors of the finest foods



## SELECTED BY KÄSESWISS Swiss Gruyère AOP

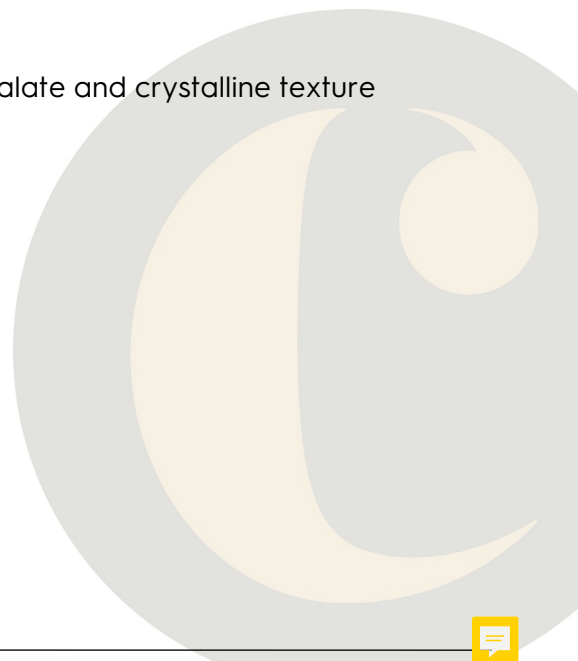
Origin: Fribourg, Switzerland  
Classification: Artisan  
Milk: Cow's Milk  
Type: Hard  
Form: 32kg wheel  
Item Code: 702615



Classic Gruyère using only milk from Alpine fed cows.

Whilst the strict AOP regulations dictate production areas and methods, Kaseswiss supply only cheese from small producers using local milk from grass fed animals. The brown natural pebbled rind encases a dense smooth interior with the occasional small pea sized hole formed by propionic bacteria and small horizontal fissures known as lenures.

It has a slightly condensed sweet, nutty flavour that lingers on the palate and crystalline texture that sparkles on the tongue.



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