

PASTURA CON TRUFA



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| RETAIL SIZE | 400 g |
| ITEM NO | 45350 |
| CASE | 8 x 400 g per case |

REVISED 10/17/2017

FINCA PASCUALETE

Extremadura, Spain

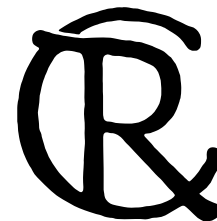
SENSORY PROFILE

Pastura con Trufa (truffle) is a pasteurized sheep's milk cheese has a delicate rind that is white in color and protects a soft paste with flakes of earthy, black truffle pieces. The texture of the paste is creamy and smooth. The flavor is very characteristic of the milk and the curdling, with a distinctly unique aroma of truffle. The rind is characterized by a bloomy mold (*Penicillium candidum*). Its delicate sweetness balances the pungent flavor of the black truffle. Pastura de Trufa is a fresh cheese, matured for at least 15 days. Prized truffles from the province of Soria are harvested in January and February in the foothills of the Picos de Urbion and safely stored in tins for especially for this cheese.

Ingredients: Sheep milk, rennet, salt, black truffle

TRADITION

In the late 1940, Luis Figueroa y Pérez de Guzmán el Bueno, Count of Quintanilla, met a young American woman, Aline Griffith, a CIA agent. Aline fell in love with the Count and with the rich history and incredible beauty of the Finca estate. After their marriage, Aline dedicated her life to preserving the region's culture and tradition by producing premium artisanal farm products.



**ROGERS
COLLECTION**