

CUMBRE DE TRUJILLO



FINCA PASCUALETE

Extremadura, Spain

SENSORY PROFILE

This cheese is a complete surprise from its buttery, creamy texture to its taste of morning in the Dehesa. A pasteurized sheep's milk, semi-cured cheese, Cumbre de Trujillo is made according to a centuries-old shepherds' recipe. It has an ivory-white appearance and small, irregular eyes sprinkling a creamy but consistent texture. Very aromatic, the touch to the mouth is soft, with a warm impression and a frank, but well-balanced taste. This cheese recalls a well-evolved sheep's milk curd with springtime nuances: flowers, grass, aromatic herbs. Aged 45 days after a brief brine wash, Cumbre de Trujillo achieves the benefits of a pasteurized cheese while maintaining the nuances of raw milk product. Spread on bread with honey, mixing the salty and sweet or add to salads, pastas or vegetables.

Ingredients: Pasteurized sheep milk, rennet, milk enzymes, salt

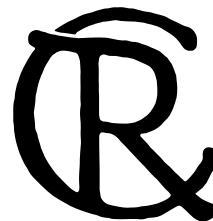
AGED	45 days
RETAIL SIZE	450 g
ITEM NO, for boat	45340
ITEM NO, for preorder by air	*45342
CASE	6 x 450 g per case

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

REVISED 8/14/18

TRADITION

In the late 1940s, 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 but also with the rich history and incredible beauty of the Finca estate. After their marriage, Aline dedicated her life to preserving the culture and tradition by producing premium artisanal farm products.



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