

Cheese Fest

Petitot Gran (Terradelles, Catalonia)

Prepared with raw goat milk, this cheese from the Mas Alba cheese dairy has a rough white crust and it has an ivory-coloured, concentrated, compact and smooth paste. In its aroma, we can appreciate notes of wood and vegetables. When tasted, the initial acid flavours evolve into a salty point to achieve a greater final complexity.

Santa María (Berguedà, Catalonia)

The Santa María cheese is made with sheep's milk in Bauma. Ferment agents, penicillium candidum and a little curd are added to the milk to obtain the lactic coagulation at 18/24 hours. It ages for 21 days between 7-9°. It is characterized by a mild, acid flavour with a sweet nut finish. Very fine fragrance of fresh butter.

Rodonet Sheep Cheese (Vilassar de Mar, Catalonia)

Rodonet sheep cheese is from Artefor, a cheese dairy located in Vilassar de Dalt. With a long professional career in the cheese sector, Jordi Arroyo offers a unique white paste cheese washed with saltwater.

Montgomery Cheddar (Somerset, England)

Traditional cheese from raw cow's milk. Its granulated texture has fruit, smoke and spicy notes, as well as rich aromas with herbal touches. It is one of the few cheddar cheeses truly made by hand with unpasteurized milk. The majority of his cheeses age an average of 12 months in a muslin cloth on wooden shelves.

Toma Corisca (Corsica, France)

Large format cheese with denomination of origin made with raw sheep's milk, which gives it a sweet savoury taste. It is delicately aged for 12 months; its crust is brushed regularly during the maturation process. A little granulated and fragile ivory white paste. A small culinary delicacy from Corsica!

Niolo. Niolo, (Corsica. France)

Goats' milk cheese from Niolo in Corsica. Historically made by Corsican shepherds, although nowadays very few cheesemakers produce it. With soft paste and a washed rind, it is spicy and strong.

L'etivaz Reserve (Etivaz, Switzerland)

The milk is heated with spruce wood inside copper boilers, a process which gives it a special perfume and flavour of grass and native flora, as well as a smoke and hazelnut essence.

Bayley or Bailey Hazen Blue (Vermont, USA)

Buttery texture with a mild flavour, Bayley is ideal for those who wish to become initiated in the world of blue cheeses. This farm cheese is made with milk from the cows that graze from late spring to late autumn. Sweet with spicy notes and anise.

They are presented with bitter orange marmalade, violet jelly and sweet potato and pumpkin jam, are jams from the "Museo de la Confitura".

Assortment of 8 cheeses 33€

Assortment of 4 cheeses (of your choice) 19,8 €

These cheeses have been selected after a blind tasting of the best cheeses of the whole world between our clients and friend: Manuel Erhensperger, Alena Estupina, Marcelo Méndez, Llanos Valero, Javier Massaguer, Tina Pérez Pons, José Miñano, Alfonso Egea, Xavier Alba, Jordi Trillas, Christian Rodriguez, Josep Sauleda, Victoria Sauleda, Paula Molés, Roger Estrada, Mar Calpena, Marc Casanova, Carmen Alcaraz, Lourdes López, Joan Masdeu, Romina Reborido, Marc Guallar, Emiliano Gómez, Lucía Viz, José Escolano.

If you want to be sworn of the near selection of cheeses of Rías, make it know us.

10% VAT included