

Cheese Fest

Serrat Gros. Ossera, Alt Urgell. Catalonia

Shepherds' cheese produced with raw goats' milk in Ossera, Alt Urgell, since 1981. The name of the cheese comes from the range of hills where the "Cal Codina" goats prefer to go and graze every afternoon. Serrat Gros is only made when there is milk, from April to December.

Farm Camembert. Camembert, Normandy. France

With more than 200 years of history, made on farms with a ladle and raw milk from cows grazing in the green meadows of Normandy. Unctuous soft paste with a flavour of wild mushrooms and fresh grass.

Tome de Bordeaux with herbs. Bordeaux, Aquitaine. France

Produced by the affineur Jean d'Alós, this is a goats' milk tome that matures slowly with herbs and spices in the underground stone cellars of the Maison Jean d'Alós in Bordeaux. Mild and aromatic.

Forcat. Vilassar de Dalt, Maresme. Catalonia

Rustic-looking sheep's milk cheese in square format, with a creamy texture. This is a young cheese from a young cheese producer that opened its doors for the first time in January 2012. Very milky, with notes of yeast and moss.

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.

Piave. Dolomites, Veneto. Italy

It takes a long time to make this mature cheese from raw cows' milk. Dense and aromatic. Intense.

Sardinian Fiore. Sardinia. Italy

This is the sweetest of the pecorinos. Caramel and fruit, with a salty touch. It is smoked and mature. Produced only on Sardinia, with raw sheep's milk.

Picón Bejes-Tresviso. Liebana, Cantabria

The "Casa de Campo" farm produces this blue cheese made from raw cows' milk. The quality of the livestock is excellent, thanks largely to the Cantabrian meadows surrounding the estate. Mild, creamy and slightly salty.

They are presented with apricot jam, red wine jelly and cherry jam

Assortment of 8 cheeses 33€

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

Special cheese

Gorgonzola Gold. Gorgonzola, Milan. Italy

ration 14€

The great Italian blue cheese, known since the Middle Ages. It is light, creamy and well-balanced, with herbal notes.

These cheeses have been selected after a blind tasting of the best cheeses of the whole world between our clients and friend: Satoshi Mendo, Abel Domingo, Jaume Juncosa, Julia Micharana, Alfonso Sánchez, Lluís Salto, Jordi Daga, Vanesa Claramunt, Ramón Roset, Lourdes López, Eduard Ros, Daniel Arbós, Carmen Alcaraz, Meritxell Ferraté, Pau Prats, Fina Comas, Pedro Torres, Xavi Casanovas, Raúl Atan, Raúl Herrera, Elena Yepes, Jonatan Roma, Verónica Crehuet Olga Rivero.

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

10% VAT included