

## GRUYERE AOC GOURMINO SELECTION



<b>CODE</b>	40706
<b>COUNTRY OF ORIGIN</b>	Swiss
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	32 kg approx

A Gruyère with long maturation and intense flavor, for connoisseurs

<b>RAW MATERIAL</b>	Raw cow's milk
<b>APPEARANCE</b>	The rind is brown while the paste is straw coloured, compact and without eyes; it presents some crystals due to maturation
<b>TASTE</b>	Well defined and aromatic, long maturation expresses the most elegant organoleptic characteristics of this cheese: exotic fruit notes and gentle spicy hints give a unique experience
<b>MATURING</b>	At least 12 months
<b>PRODUCER</b>	Gourmino - Langnau - Switzerland
<b>SUGGESTIONS</b>	We recommend to taste it purely or to add complexity to a fondue