

## EMMENTALER AOP RESERVE 1/12 - GOURMINO



CODE	40727
COUNTRY OF ORIGIN	Swiss
TYPE OF MILK	Raw Cow's milk
WEIGHT	8 kg approx

The "King of Swiss cheeses" in Réserve version, with 15 months of aging

DESCRIPTION	Matured cheese made from raw cow's milk from cows raised on pasture around the dairy, at an altitude of about 800 metres
APPEARANCE	It has a firmer paste than the young version, but still remains elastic and characterized by the irregular holes typical of this cheese; the paste is pale yellow and the crust is tending to dark brown, due to the formation of the "skating" which is formed after brushing moulds
TASTE	Intense and particularly fragrant, the taste stands out notes of dried fruit and hazelnut
MATURING	At least 15 months
PRODUCER	Gourmino - Langnau - Switzerland
CURIOSITY	With the #SaveTheEmmentaler campaign, Gourmino wants to support the small dairies that still today produce the Emmentaler in an artisanal way and age it in natural habitats