



STELLA'S
P A N T R Y

Murcia al Vino

Origin: Murcia, Spain

Milk Source: Pasteurised Goat's milk

Rennet Type: Animal

Style: Semi Hard

Size: 2kg wheel

Approximate Age: 3-6 months



The region of Murcia where this cheese is produced has a dry, barren landscape with gravelly soil, that permit only the hardy plants of wild thyme, rosemary and other tough scrub to grow. The Murciano granadina goats which graze this land produced low yielding milk however it is rich and creamy and ideal for cheese making. The fresh cheese is pure white with innumerable small holes, throughout maturation it is washed with a local red wine which is very high in tannin.

Tasting Notes: Once matured this cheese has a distinctive colour and floral aroma with a mild fruity flavour and smooth, buttery texture.

Uses: cheese platters

Wine Match: robust reds

Try with: quince paste, tapas, crusty bread