



STELLA'S
P A N T R Y

Reypenaer VSOP

Origin: The Netherlands

Milk Source: Pasteurised Cow's Milk

Rennet Type: Animal

Style: Hard

Size: 5kg wheel

Approximate Age: 24 months



This is a Gouda style cheese that is made using pasteurized milk and is aged naturally in an historic cheese aging warehouse on the Old Rhine river in the town of Woerden. This facility allows for the free movement of air and natural fluctuations of temperature in which the cheese loses 1/4 of its weight over the 2 year aging process. The producer of this cheese pays the farmers who deliver the milk more money in order to keep the cows outside during the summer months so that the milk develops a greater depth of flavor.

Tasting Notes: Notes of dried fruit and caramel, the texture is firm but melts slowly on the palate and has bits of crystallised proteins throughout it's interior.

Uses: cheese platter

Wine Match: full bodied Shiraz or Cab Sauv

Try with: cornichons, smoked Wagyu beef