



STELLA'S
P A N T R Y

Swiss Viamala

Origin: Nuferen Village, Hinterrhein, Switzerland

Milk Source: Organic Unpasteurised Cow's milk

Rennet Type: Animal

Style: Hard

Size: 5kg wheel

Approximate Age: 9-12 months



This handmade cheese is produced high in the Swiss mountains from 100% organic cow's milk from silage-free fed cows. After careful maturation at over 1600 metres above sea level it develops a mottled rustic, terracotta rind and a compact yet pliable, buttercup yellow texture. Named after a hazardous gorge between two mountain ranges from the Bundner region, the home of Heidi – the world-famous children's book character.

Tasting Notes: Its earthy and fruity profile delivers a sweet, fruity and lactic flavour that finishes with a slight caramel bitterness. Overall, a well- balanced mountain cheese.

Uses: fondue, gratin and in soups, also a great table cheese

Wine Match: rich robust red such as Burgundy or Cabernet Sauvignon

Try with: walnuts, fruit bread