



cabra



goat

Castell de Morella

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CASTELL de MORELLA

FORMAT - Truncated pyramid

MILK - Pasteurised goat's

MEASUREMENTS AND WEIGHT - 500 g*

CURING - 30 days

COMBINATION - Cava, champagne, fruity white wine

PASTE - Ivory white

CRUST - With mould

TEXTURE - Rather elastic, no eyes, creamy to the whole palate

SMELL - Low to medium intensity. Aroma of winery, mushrooms

FLAVOUR - Slightly sweet and a little salty, reminiscent of nuts

*-500 g. 6 units. .



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