



# Raw Milk

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## RAW MILK

**FORMAT** - Typical traditional Maestrazgo mould

**MILK** - Raw goat's

**MEASUREMENTS AND WEIGHT** - 500 g / 1200 g \*

**CURING** - 60 days minimum

**COMBINATION** - Velvety aged Red, cask-fermented White

**PASTE** - Semihard. White when cut. Small eyes distributed over the mass

**CRUST** - Smooth and waxy

**TEXTURE** - Firm, compact, rather laminar in the more mature pieces

**SMELL** - Characteristic of evolved goat's milk. Medium-high intensity

**FLAVOUR** - Lingers in the mouth. Touches of cereals and dried fruits and nuts. Piquant, persistent but unaggressive aftertaste

\*400-500 g. 4 units. - 1100 g.- 2 units.



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