



Rosemary



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ROMERO (ROSEMARY)

FORMAT - Typical traditional Maestrazgo mould

MILK - Raw goat's

MEASUREMENTS AND WEIGHT - 400-500-1200 g

CURING - 60 days minimum

COMBINATIONS - White, cask-fermented

PASTE - Compact. Matt white

CRUST - Spectacular meadow mountain shape

TEXTURE - Firm and semisoft

SMELL - Very aromatic. Pleasant smell of rosemary

FLAVOUR - Goat aromas with an aftertaste of raw almond

*400-500 g. 6 units. - 1200 g.- 2 units.



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