



Tronchón



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TRONCHON

FORM - Typical traditional volcano-shaped Maestrazgo mould

MILK - Pasteurised goat's

MEASUREMENTS AND WEIGHT -1200 g / 400-500 g *

CURING - 45 days - 30 days.

COMBINATIONS - Young rosés and reds

PASTE - Ivory white

CRUST - Wax yellow

TEXTURE - Firm, barely elastic, no eyes

SMELL - Characteristic, low to medium intensity
depending on degree of maturation

FLAVOUR - Slight sweetness and acidulous.

With just the right salt balance.

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



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