



Pell Florida

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PELL FLORIDA

FORMAT - Cylindrical

MILK - Pasteurised sheep's

MEASUREMENTS AND WEIGHT - 500 g - 1200 g

CURING - 30- 45 days

COMBINATIONS - Cava - Champagne. Fruity white wine

PASTE - Straw yellow

CRUST - With mould

TEXTURE - Rather elastic without eyes. Creamy to the whole palate

SMELL - Medium-low intensity. Aroma of winery, mushrooms

FLAVOUR - Slightly sweet and a little salty. Reminiscent of nuts,

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



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