



Tronchón



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TRONCHON

FORMAT - Typical traditional volcano-shaped Maestrazgo mould

MILK - Pasteurised sheep's

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

CURING - 30- 60 days

COMBINATIONS - Young rosés and reds

PASTA - Ivory- Yellowish

CRUST - Wax yellow

TEXTURE - Firm, barely elastic, no eyes

SMELL - Characteristic, low to medium intensity

depending on degree of maturation

FLAVOUR - Slightly sweet. Balanced salt. Smooth ending pleasant spicy

*400g.-500 g. 6 units. - 1100 g.- 2 units.



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