

## Sant Gil D'Albió Garrotxa-Wheel

Garrotxa has become representative of cheese from Catalunya, characterized by its natural grey mold rind. Its production was revived in the 1980s after nearly disappearing. Sant Gil D'Albió Garrotxa is made by Josep, who took over the family business at the young age of 23. He works with local farmers to collect milk for his signature cheese, which he ages for 75 days. Full-bodied and flavorful with a long, smooth finish, there are strong hints of nuts and herbs. This particular cheese has great depth and balance of flavor with brightness from the fresh milk.



### Product Details

<b>Item</b>	017005
<b>Brand</b>	Sant Gil D'ALBió
<b>Sold By</b>	EA
<b>Pack Qty</b>	4
<b>Pack Size</b>	2 LB (RW)
<b>Case GTIN/EAN/UPC</b>	N/A
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	Spain
<b>Shelf Life from Production</b>	6 months
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	8 LB (RW)
<b>Ingredients</b>	Pasteurized goat's milk, salt, calcium chloride, rennet, cheese cultures, lysozyme (from egg). Rind rubbed with olive oil.

