

## CHEESEMAKER

Montesinos

## ORIGIN

Jumilla, Spain

## MILK TYPE

Goat, Pasteurized

## RIND

Waxed

## FIRMNESS

Semi-firm

# CABRA FELIZ

## ABOUT

Cabra Feliz is a fresh-tasting, firm goat cheese made by Montesinos in Spain. Made with special pro-biotics, Cabra Feliz is not only delicious but it helps to enhance the body's digestive system. Cabra Feliz has won various international awards for its level of quality, health and great taste! Montesinos focuses on using traditional methods incorporated with cutting-edge technology and equipment to aide in their cheese making.

## TASTE NOTES

Cabra Feliz is a unique goat's-milk cheese as it has an unusual semi-firm texture and an aroma and flavour that is not overwhelmingly goaty. Cabra Feliz has a mild flavour with fresh, sweet notes that wash pleasantly over the palate. The texture, though semi-firm, is meltingly soft and smooth. The Cabra Feliz is aged for at least 30 days to achieve it's perfect texture and flavour. Try Cabra Feliz in a salad, sliced onto a sandwich or all on its own - it is wonderful in any situation!

## PAIRINGS

Pair Cabra Feliz with light to medium reds or whites. A very heavy, full-bodied wine will likely overpower this mild cheese.