

CHEESEMAKER

Emmi

ORIGIN

Switzerland

MILK TYPE

Cow

RIND

Washed Rind

FIRMNESS

Semi Soft

WINZER CLASSIC

ABOUT

Switzerland is well known for producing rustic, full-flavored cheeses from high alpine pastures. Winzer Classic (formerly known as Vignerons), is one of these famous "mountain cheeses." Pastures in high alpine regions tend to produce a thicker, more flavorful blanket of plants than lower pastures, producing higher concentration of butterfat in the cows' milk. Along with the prized milk used in its production, Winzer Classic is refined with a secret blend of ingredients including Valais red wine and alpine herbs and aged for at least 3 months.

TASTE NOTES

Winzer Classic is often compared to Gruyere, one of the most famous of Swiss cheeses. The smooth, cream-coloured paste is covered by a dark inedible rind. The aroma of the cheese is warm, creamy, nutty and a bit sweet. Take a bite to experience a complex texture that begins slightly dry but melts away into a creamy, full-bodied coating over the palate. The similarly complex flavours are bursting full of sweet, nutty, fruity, mushroom, and toasty notes that are exciting and long-lasting. Present your Winzer Classic on a cheese board, in a sandwich, in fondue or grated over potatoes!

PAIRINGS

Pair the Winzer classic with a Valais red wine, a Champagne, Syrah, or even Zinfandel