



Cana de Cabra



Region: Murcia

Country: Spain

Milk: Goat

Rennet: Traditional

Rind: Bloomy

Texture: Semi-Soft

Aging: 21 days

Size: 2 pound wheel

Resembling a French Bucheron, this soft-ripened goat milk cheese log hails from Murcia, an orchard-thick mountainous region of southeastern Spain. The region is one of climatic diversity, at times hot and arid and at other times, benefiting from the balmy breezes buffeting in from the Mediterranean Sea, and is known for engendering high-quality goat milk products.

Cana de Cabra is creamy and mild but has a full and happily satisfying flavor. Tangy citrus notes balance the rich creaminess of the cheese and there's a fleeting hint of deep woods' mushrooms that grow in shady spots.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

