



Barrel-Aged Feta

Farm/Company: Mt. Vikos

Cheesemaker: Traditional Co-op

Region: Mt. Vikos

Country: Greece

Milk: Pasteurized goat & sheep

Rennet: Traditional

Texture: Semi-firm, crumbly

Aging: 6 months

Size: 8 pound tub



In ancient times, Thessaly was where Jason and the Argonauts began their harrowing quest for the Golden Fleece. This region is an achingly beautiful land full of stories and traditions and rich fertile soil in which fruit and olive trees thrive. On one side, Thessaly is bordered by the sapphire Aegean Sea, and on the other by the mountain range that includes the divine Mt. Olympus, where the mythological gods and goddesses supped on nectar and ambrosia.

Today, Thessaly is where Mt. Vikos gets the delicious snowy blocks of barrel-aged Feta. Following age-old traditions, a herder's coop supplies goat and sheep milk for production of traditional feta, aged in 120-pound oak barrels. The result is a crumbly yet creamy cheese that is rich, sweet and tangy.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

