



Garrotxa



Cheesemaker: Josep of Can Pejol

Region: Catalonia

Country: Spain

Milk: Pasteurized Goat

Rennet: Traditional

Rind: Natural

Texture: Semi-hard

Aging: 4 months

Size: 2 - 3 pound wheel

A relatively new arrival on the Spanish cheese scene, Garrotxa is made in Girona, a north-central Catalanian province. Snow-white and firm with a soft suede-like rind, this aged goat cheese has a moist, yet almost flaky, texture that melts across your tongue. Garrotxa is mildly herbal and tangy with the briefest whisper of hazelnuts in the aftertaste.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

