# Unique Mountain Cheeses from the Pyrénées

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Rising above the Balearic Sea and stretching across the continent to the Bay of Biscay, the Pyrénées mountains connect Catalonia to the Basque Country. This unique bio-region is both lush and starkly demanding. Dairy cows are rare, but heirloom breed goats can be found grazing on the slopes above Barcelona and sheep seem to outnumber people in many of the small towns throughout the Basque Country. The Basque and Catalonian people have strong and distinctive cultural traditions around food and farming. While each side of the mountains is unique, there are many similarities that unify the farmers and cheesemakers throughout the Pyrénées. The Py collection of cheeses is inspired by the hearty people who make these mountains their home, and the original cheeses found across this ancient and distinctive region.

## Satio Collection Philosophy

www.satiocollection.com info@satiocollection.com We work with trusted partners to source distinctive, authentic cheeses of best-in-class quality from across Europe—and beyond. Our curated portfolio is easily recognized by the Satio Collection seal, which represents our promise of memorable quality and a true taste of origin.





#### 27306

Deep caramel flavors with undertones of broth and a savory finish





### PAIRING

Pairs beautifully with sour cherry preserves for a taste of Basque terroir



Sweet and creamy with complex, multilayered flavors

CASE PACK		2 / 5.5 lb
UNIT NET WEIGHT		5.5 lb
CASE GROWTH WEIGH	HT	12.1 lb
CASE DIMENSIONS		17.79" x 13.46" x 4.02"
PALLET CONFIGURAT	ION	5 x 8
		Pasteurized Goat's Milk, Salt, Animal Rennet, Lactic Starters
RENNET TYPE		Animal
BREED		Murciano Granadina



#### PAIRING

Savory Bayonne ham compliments this goat tomme's sweet notes