

Wintermärchen



With our cheese concept you have for every season the matching cheese speciality to enjoy.

The days are growing shorter and the nights colder. This speciality is lovingly produced in our family dairy according to ancient tradition. During the long maturing period, the cheese is treated with a brawn, which makes this specialty especially flavourful.

It is ideal for warm and tasty winter dishes and is especially popular for cheese spaetzle, gratins, etc.

Available from November to January

Spezifikation:

Designation	Wintermärchen (Winter speciality)	
Type of cheese	Semi-hard cheese	
Milk	Swiss Cow-milk	
Production	Produced with raw-milk	
Maturation	About 5 months	
Wheel	Ø 25cm	
Dimension	Ø 25cm, Hight ca. 8cm	
Weight	ca. 4.2 KG	
Look / Color	Red-brown bark, ivory dough	
Taste	Creamy and savory	
Consistency	Bubbly soft dough	
Dry matter	Ø 62 %	
Fat	Ø 35 %	
Fat in dry matter	mind. 45 %	
Ingrediens	Milk (CH) 98.2 %, Salt (CH) 1.6 %, Rennet (CH/EU) 0.1 %, Cultures (CH) 0.1 %	
Nutrition Facts Ø 100g	Calorific value	1720 kJ / 411 kcal
	Fat	35 g
	Saturated fatty acids	20.4 g
	Carbohydrates	0 g
	Sugar	0 g
	Protein	26 g
	Salt	1.6 g
	Sodium	0.6 g

Please don't hesitate to contact us for further questions:

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