

TRANSMONTANO GOAT CHEESE



Transmontano goat cheese is a cheese from the Trás-os-Montes and Alto Douro region and is a protected designation of origin according to European Union standards.

Transmontano goat cheese is obtained from breed Serrana goat milk and is a ripened cheese with extra-white paste uniform in color.

In order to obtain Transmontano goat cheese, the milk is filtered and heated to 35° C and after the milk is curdled with animal rennet.

The cheeses after cutting are salted and allowed to ripen for at least 60 days at a temperature between 5 to 18° C and a relative humidity of 70 to 85% and are periodically turned and washed.

The peculiarities of Transmontano goat cheese is due to its artisanal production and little modified over the years and also the characteristics of the milk used that produce a cheese with pleasant and intense aroma and slightly spicy clean taste.