

# Berg Rebell



## Source

-

## Type of milk

- Cow

Berg Rebell is an excellent cheese from the Austrian alpine pastures.

Free cows, living in a natural environment with no stress and respect of the organic cycles.

It has an elastic paste, with a straw-yellow colour which becomes more and more intense as it matures.

Made from cow's milk, this cheese can be tasted as it is or processed by melting it.

## Organoleptic characteristics

**Aspect and texture:** yellow-red crust, firm straw-yellow paste, which may have a slight eye formation

**Taste:** Delicate and pleasant flavour, with stronger notes as it matures.

**Serving suggestions:** Rye bread and red fruits. Full-bodied red wines, low fermentation beers. Onion and spicy jams in general.

## Technical characteristics

**Milk:** Pasteurized cow's milk

**Production method:** artisanal



Allevatore di Formaggi

**Paste:** cooked, pressed

**Salting:** dry

**Ripening:** minimum 5 months

**Production period:** produced with latte fieno STG

**Fats:** 50 % F-Dm

**Weight:** 6 kg

**Dimensions:** 30 cm diameter, h 9 cm

**Producers:** Austrian cheesemakers and breeders

**Whole cheese code:** 1100613

**Cutted cheese code:** 1100614