



CATANESE  
CLASSIC CHEESE

# WASHED RIND



## WASHED RIND (IMPORTED)

- Epoisses - Berthaut | Cow | France | 8.8 oz. rounds  
Has a very pungent aroma and rich, creamy interior. Washed in brine and rinsed with Marc de Bourgogne.
- Epoisses AOP - Germain | Cow | France | 6 x 125 g half rounds (PREBOOK)  
A beautiful orange rind washed with Marc de Bourgogne with creamy center with intense flavor.
- L'Affine au Chablis - Germain | Cow | France, 200 g (PREBOOK)  
Its lightly gold-tinged rind reveals a meltingly soft and creamy center. Washed with Chablis.
- Langres AOP - Germain | Cow | France | 180 g rounds (PREBOOK)  
A pungent, intense and characteristic aroma which gives way to a fairly mild taste. Washed rind.
- Mitica The Drunken Goat | Goat | Spain | 6 lb. wheel  
White, creamy and elastic texture with a mild salty flavor. Pairs well with medium-bodied red wines.
- Taleggio DOP | Cow (Raw) | Italy | 5 lb. square & 10 x 200 g  
Pairs well with fruit, smeared on bread alone or with spices and tomato on bruschetta.
- Ubriaco al Prosecco - Mitica | Cow | Italy | 15 lb. wheel  
Bathed in Prosecco and aged for a minimum of 6 months. Delicate floral aromas and hints of pear and golden apple.
- Ubriaco Pinot Rose - Mitica | Cow (Raw) | Italy | 13 lb. wheel  
White and violet, semi-soft texture with a mild, fruity, and sweet flavor. Pairs well with Rosé wines.

## WASHED RIND (DOMESTIC)

- Cowgirl Creamery Red Hawk | Cow | California | 12 oz.  
Red-orange rind, soft texture with flavor notes of peanuts and meat notes. Pairs well Pinot Noir, dark ales, and sours.
- Tulip Tree Foxglove, Double Crème | Cow | Indiana | 8 oz.  
Orange rind, soft texture with a earthy and pungent flavor. Pairs well with Pink Moscato, Reisling, and sour beers.