



Artisan Cheeses of Central Oregon

Classico Reserve™



Cave-aged for one year, our flagship and most decorated cheese only gets better with time. Its concentrated, slightly sweet brown butter, nutty flavor has a hint of honeysuckle in the finish. This cheese is really quite an indulgence. No need to spoil the experience with crackers or bread. Cut it into chunks, open your favorite pairing, and savor!

Ingredients:	Pasteurized farmstead goats' milk, cultures, rennet and salt.
Type & Texture:	Cave aged; semi-hard; cooked; pressed. Natural white pate.
Affinage:	Farm cave aged – optimized at 58F and 85% RH 12+ months
Facts:	Size: 20 lbs wheel (approximately) Wholesale: Available to restaurants only Shelf Life: 3 months UPC: 895149000147 (20 lbs wheel)
Awards:	3 rd Place: 2011, World Dairy Expo
Suggestions & Recipes:	Pairing with wine, cured meats For specific recipes please see www.tumalofarms.com/recipes
General Handling:	To maintain original condition refrigerate at 34°-38° F. Bring cheeses to room temperature before serving.

		Amounts Per Serving		%DV*
Nutritional Facts:	Serving Size:	1 oz (30g)	Total Fat	10g 15%
	Calories:	120	Saturated Fat	6g 32%
	Calories from Fat:	90	Trans Fat	0g 0%
			Cholesterol	30mg 10%
			Sodium	170mg 7%
			Total Carbohydrate	1g 0%
			Dietary Fiber	0g 0%
			Sugars	0g 0%
			Protein	9g
			Vitamin A 4% * Vitamin C	0%
		Calcium 35% * Iron	0%	

* Percent Daily Values (%DV) are based on 2,000 calorie diet.