



Emmentaler AOC Cavern · Cave-aged 11 months

Long-aged Emmentaler AOC for depth of flavor

With its cherry-sized holes and creamy, pale appearance, Emmentaler AOC cheese is arguably one of the most iconic of all Swiss cheeses. Emmentaler AOC is renowned for its mild flavor; however, cheese connoisseurs know that cave-aged Emmentaler AOC - which is subjected to a longer maturation period - reveals the sophisticated notes of this popular cheese. Emmentaler AOC from Mifroma's Cavern range of specialty cheeses is long-aged for eleven months, resulting in a full-bodied taste with a pleasant, nutty flavor. A dash of salt in the holes guarantees an aged product of excellent quality.

Emmentaler AOC cheese is characterized by its deliciously sweet and slightly nutty flavor. This exceptional cheese carries the AOC label, as it is a unique product of controlled origin. Only 200 village dairies, located in the picturesque valley of the river Emme, are authorized to make Swiss Emmentaler cheese. The product is crafted to a strict set of time-honored methods and has been locally made since the 13th century.

Emmentaler AOC owes its delicious flavor to the exceptionally high quality of milk used to produce this great cheese. Only milk from cows fed on grass, and not on silage (preserved pasture feed) can be used. The impeccably fresh unpasteurized milk is collected straight from the dairy and the use of any additives is prohibited, as are genetically modified ingredients. The holes that render this cheese so recognizable form during maturation, whilst the cheese is fermenting in a warm cellar.

Referred to by the Swiss as the "King of Cheeses", Emmentaler AOC is essential to any cheese board. This is a cheese for the whole family; children will love the characterful holes, whilst chefs will delight in the deep savory notes that Cavern long-aged Emmentaler AOC adds to their cooking.

Emmentaler AOC Cavern is cave-aged for 11 months before leaving its exceptional cheese cave in the village of Ursy.