



Mitica

69690 - The Drunken Goat Wedge

Literally meaning "goat with wine" this semi-firm pasteurized goat from Spain's Mediterranean coast is cured for 48-72 hours in Doble Pasta red wine. The paste remains nearly pure white and the rind absorbs a lovely violet hue.



Nutrition Facts

Servings per Container 16
Serving size 28g or 1 inch cube (1oz)

Amount per serving
Calories 110

	% Daily Value*
Total Fat 10g	13%
Saturated Fat 7g	35%
Trans Fat	
Cholesterol 25mg	8%
Sodium 160mg	7%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 160mg	12%
Iron 0mg	0%
Potassium 20mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

This mild Spanish goat's milk cheese spends a couple of days soaking in local Monastrell wine, which imparts a delicately sweet finish and gives the rind its gorgeous violet hue. Drunken Goat, also known as Murcia al Vino, is made from Murciana goat's milk, which is not game-y or "goat-y" tasting. Great for entertaining, and a real crowd pleaser.

Ingredients

Pasteurized goats milk, rennet, salt, cheese cultures.
Rind soaked in Monastrell red wine

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Keep cool. Uncut wheels may be store in refrigeration for at least 3 months. Once cut, wrap unused cheese tightly in plastic.

Serving Suggestions

Great for entertaining, Drunken Goat is truly a standalone cheese. Simply cut into slices and snack. Pair with a Monastrell wine from Jumilla.

Prep & Cooking Suggestions

When sampling, allow it to reach room temperature, and always let breathe from its cryovac packaging for several hours before tasting.

📄 Product Specifications

Brand	Manufacturer	Product Category
Mitica	GOURMET FOODS INT CHEESE 1184	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	69690	69690	90820581996904		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.37lb	10lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	5.88in	0.3ft3	12x8	180days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	10g	Sodium	160mg
Protein	6	Trans Fats		Calcium	160mg
Total Carbohydrates...	2g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

