

Mitica

69692 - The Drunken Goat Wheel



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.



* 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

A Allergens



Free From:





Nutrition Facts

Servings per Container 80 Serving size 28gor1inchcube (1oz)

Amount per serving Calories

Calones	110				
% Daily Valu					
Total Fat 10g	13%				
Saturated Fat 7g	35%				
Trans Fat 0g					
Cholesterol 25mg	8%				
Sodium 160mg	7%				
Total Carbohydrate 2g	0%				
Dietary Fiber 0g	0%				
Total Sugars 0g					
Includes 0g Added Sugar	0%				
Protein 6g					
Vitamin D 0mcg	0%				
Calcium 160mg	15%				
Iron 0mg	0%				
Potassium 20mg	0%				

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

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			
Mitica				F	ore	ever Chees	e	
	LIDC	MEC #	CDC #		CTINI		Doole	Dool Door

ES181 69692 98413556000502	2/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	10lb	Spain	No	

Shipping Information								
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To		
13.6in	6.6in	5.8in	0.3ft3	12x12	219days	35°F / 37°F		





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Nutrition Analysis - By Measure

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

Additional Images



