



Point Reyes
910050 - Quinta Soft Ripened Cheese

The younger wheels have a custardy texture with a slight buttermilk freshness and a vanilla cream finish. The more mature wheels are softer in texture and rich in flavor - filled with notes of fresh butter in the beginning, finishing with notes of woodsy-mustard and wild mushroom.



✱ Benefits

Topped with CA Bay Laurel leaves, it is a soft-ripened, bloomy rind cheese, inspired by the very famous, seasonally-made Vacherin Mont d'Or and its close variation L'Éclat de Crin, both from the Jura mountain region along the French-Swiss border. Quinta is a small round, about 3 in diameter, weighing about 5oz. The interior texture is silky-smooth and the rind is fluffy, yet slightly firm with Bay leaves embedded on the top and bottom. Made on the farm from our own pasteurized cow's milk, the wheel is wrapped in spruce bark that has been infused with the essence of CA Bay Laurel, which is indigenous to the region and ever-present on our farm in Point Reyes. Quinta is meant to be enjoyed at room temperature in a single sitting by removing a portion of the top rind and digging in with a small spoon or cheese spreader.

Why Quinta? This name is especially meaningful to us for two reasons. First, Quinta means Farmstead in Portuguese. Our maternal grandparents were from Portugal so this cheese honors our mom (who would have loved this cheese by the way!) and our Ferreira family heritage. Second, Quinta means Fifth in Spanish. This cheese just happens to be the fifth product in our core line-up, so the name also has significance for our primarily Latinx staff that work so hard (day-in-and-day-out) to make all of our cheeses wonderful.

TASTING NOTES:
Quinta is enjoyable between 30 - 80 days following production.
The younger wheels have a custardy texture with a slight buttermilk freshness and a vanilla cream finish.
The more mature wheels are softer (and spoonable!) in texture. The richer flavor is filled with fresh creamery butter in the beginning and expands to notes of woodsy-mustard and wild mushroom with a CA Bay Laurel herbaceousness in the finish.
No matter the level of ripeness, the flavor is intensely as you enjoy the cheese closer to the bark-wrapped perimeter.
Don't forget to try the rind! The flavor is delicious with even more CA Bay Laurel and earthy, mushroomy notes.
Note: Please do not be alarmed by Quinta's colorful exterior spots of white, grey, blue and brown sometimes appear on the bark-wrapped, bloomy rind and are totally normal. No need to worry, it's what's on the inside that counts! Enjoy!

Ingredients

Cultured Pasteurized Cow's Milk, Salt, Enzymes. Enzyme (coagulant) is microbial, classified as vegetarian by the FDA.

⚠ Allergens

Contains:

🥛 milk

Free From:

🦀 crustaceans 🥚 eggs 🐟 fish 🥜 peanuts
🌱 sesame 🫘 soy 🌰 tree nuts 🍷 wheat

Nutrition Facts

Servings per Container 5
Serving size 28grams (1oz)

Amount per serving
Calories 90

	% Daily Value*
Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 120mg	5%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%

Protein 5g	
Vitamin D 0mcg	0%
Calcium 140mg	10%
Iron 0mg	0%
Potassium 30mg	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.

Handling Suggestions

refrigerate after opening UNIT UPC: 827615001112

Serving Suggestions

This cheese is the star of any cheese board or dessert course. Serve at room temperature with some delicious crusty bread.

Prep & Cooking Suggestions

Remove the top rind with a pairing knife. Dig in with a spoon or spreader

📄 Product Specifications

Brand	Manufacturer
Point Reyes	Point Reyes Farmstead Chs

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
827615001112	91005	910050	10827615001119		8/5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.12lb	2.5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TLxHl	Shelf Life	Storage Temp From/To
8.5in	7.75in	1.88in	0.07ft3	6x25	52days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	90	Total Fat	7g	Sodium	120mg
Protein	5	Trans Fats	0g	Calcium	140mg
Total Carbohydrates...	2g	Saturated Fat	4.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

