



Gruyère Kaltbach, A.O.P.

This cheese is aged in natural sandstone caves in Switzerland. This is a cheese that can easily be enjoyed, because it has a powerful, yet harmonious taste.

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Raw
Country	Swiss
Region	Cantons de Fribourg, Jura, Neuchâtel and Vaud
Details	N/A
Producer	Emmi
Fat	32%
Minimum Refinement	12 month(s)
Family	Hard cooked cheese
Manufacturing Mode	Industrial production
Particularities	Without lactose
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Vinho verde, Sancerre

Red Wine



Aromatic and supple
Luberon, Beaujolais

Beer



Ambrée Douce
Belgian Pale Ale

SIMILAR PRODUCTS

- » Gruyère suisse Réserve, A.O.P. (en)
- » Etivaz, A.O.P. (en)
- » Beaufort d'été Réserve, A.O.P. (en)