



Taliah

The Taliah is a firm cheese containing crystals. Its taste is complex both caramelized, nutty, fruity, slightly tart and herbaceous.

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



CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Ewe
Milk Treatment	Thermized
Country	Canada (Québec)
Region	Centre-du-Québec
Details	Ste-Élizabeth de Warwick
Producer	Fromagerie du Presbytère
Fat	31%
Minimum Refinement	10 month(s)
Family	Hard uncooked cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



American Chardonnay

Red Wine



Rioja Reserva

Beer



Brune Liqueuse

Lager, Brown Abbey, American Brown Ale

SIMILAR PRODUCTS

- » Manchego 12 mois, A.O.P. (en)
- » Ossau-Iraty, A.O.P. (fermier) (en)