Berg Rebell



Description

Berg Rebell is a fine Austrian mountain cheese, the expression of a pristine natural environment. Its distinctive quality comes from the milk of cows raised on free-range pastures, under minimal stress and in full respect of organic cycles.

This cow's milk cheese has a springy texture and a straw-yellow color that tends to deepen as it ages. Versatile and popular, Berg Rebell is excellent both on its own or melted into a variety of dishes.
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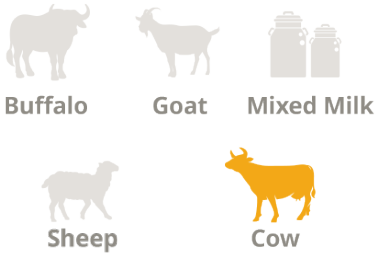
Characteristics

Characteristics

Region



Milk Origin



Appearance

Yellow-red rind, compact straw-yellow paste that may have holes

Taste

Delicate and enveloping flavour, with more decisive notes as it matures.

Pairings

Rye bread and red fruits. Full-bodied red wines, bottom-fermented beers. Onion jams and spicy dishes in general.

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** pasteurized cow's milk
- **Processing:** artisanal
- **Cheese Paste:** pressed cooked
- **Salting:** dry
- **Seasoning:** minimum 5 months
- **Fat:** 50% Mgss
- **Weight:** 6 kg
- **Dimensions:** diameter 30 cm, h. 9 cm
- **Producers:** Austrian cheesemakers and breeders
- **Whole Cheese Code:** 1100613
- **Cutted Cheese Code:** 1100614