

69692 - The Drunken Goat Wheel



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.



MARKETING

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.

Nutrition Facts

80 Servings per container

Serving Size 28g or 1 inch cube

Amount Per Serving

Calories 120

% Daily Value*

| | |
|--------------------------------|------------|
| Total Fat 11 g | 14% |
| Saturated Fat 7 g | 36% |
| Trans Fat 0 g | |
| Cholesterol 35 mg | 11% |
| Sodium 170 mg | 7% |
| Total Carbohydrates 0 g | 0% |
| Dietary Fiber 0 g | 0% |
| Total Sugars 0 g | |
| Includes 0 g Added Sugars | 0% |

Protein 6 g

| | |
|-----------------|-----|
| Vitamin D 0 mcg | 0% |
| Calcium 160 mg | 15% |
| Iron 0 mg | 0% |
| Potassium 20 mg | 0% |

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

| Code | GTIN | Pack Description | | | | |
|-------------------------|----------------|---------------------------------|---|------------|-----------------|----------------------|
| ES181 | 98413556000502 | 2/5 LB | | | | |
| Brand | Brand Owner | GPC Description | | | | |
| Mitica | Forever Cheese | Cheese (Perishable) | | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 11 LBR | 10 LBR | Yes | Spain | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 13.6 INH | 6.6 INH | 5.8 INH | 0.3 FTQ | 12x12 | 195 Days | 35 FAH / 37.5 FAH |
| Traceability Regulation | | | | | | |
| Regulation Type Code | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors | | | |
| N/A | N/A | N/A | N/A | | | |

HANDLING SUGGESTIONS

Keep cool. Uncut wheels may be store in refrigeration for at least 3 months. Once cut, wrap unused cheese tightly in plastic.-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Pasteurized Murciana Goat's Milk, Salt, Calcium Chloride, Rennet, Cheese Cultures. Rind bathed in Monastrell wine.

Mitica

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PREPARATION & COOKING SUGGESTIONS

When sampling, allow it to reach room temperature, and always let breathe from its cryovac packaging for several hours before tasting.

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.

MORE INFORMATION