

# 69690 - The Drunken Goat Wedge

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

16 Servings per container  
**Serving Size 28g or 1 inch cube**

Amount Per Serving		% Daily Value*
<b>Calories</b>		<b>120</b>
<b>Total Fat</b> 11 g		<b>14%</b>
Saturated Fat 7 g		<b>36%</b>
Trans Fat 0 g		
<b>Cholesterol</b> 35 mg		<b>11%</b>
<b>Sodium</b> 170 mg		<b>7%</b>
<b>Total Carbohydrates</b> 0 g		<b>0%</b>
Dietary Fiber 0 g		<b>0%</b>
Total Sugars 0 g		
Includes 0 g Added Sugars		<b>0%</b>

<b>Protein</b> 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				
69690	90820581996904	1/10 LB				
Brand	Brand Owner	GPC Description				
Mitica	GOURMET FOODS INT CHEESE 1184	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.371 LBR	10 LBR	Yes	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.625 INH	7.5 INH	5.875 INH	0.3 FTQ	12x08	180 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'; NI = 'Intentionally not 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.

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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