Mitica

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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
69690	90820581996904	1/10 LB

Brand	Brand Owner	GPC Description
Mitica	Forever Cheese	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	TIxHI	Shelf Life	Storage Temp From/To
11.625 INH	7.5 INH	5.875 INH	0.3 FTQ	12x08	117 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

Nutrition Facts

16 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.

HANDLING SUGGESTIONS

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

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - 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 severalhours before tasting.

SERVING SUGGESTIONS

Great for entertaining, Drunken Goat® is truly a standalonecheese. Simply cut into slices and snack. Pair with a Monastrellwine from Jumilla.

MORE INFORMATION