

CHEESEMAKER'S TREASURES



BURSZTYN [AMBER] cheese matured for 6+ months

Tender cheese with a spicy note. It owes its unique taste and flavour to maturing in meticulously controlled conditions for a long time. For 6 months, each circle is continuously cared and manually massaged with a properly selected paste which adds black colour to its rind. Its interior is firm and slightly tender, with perceptible crystals which increase in number as the maturing period passes by.



BURSZTYN [AMBER] cheese matured for 12+ months

Bursztyń [Amber] matured for a minimum of 12 months becomes more brittle – the cheese cracks when cut, and the first amino acid crystals appear in the paste. The flavor intensifies, with stronger piquant notes and a more distinct dried plum aftertaste, while the color deepens into a darker yellow shade.



BURSZTYN [AMBER] cheese matured for 15+ months

Bursztyń [Amber] matured for a minimum of 15 months develops even greater brittleness, with a more intense aroma and flavor. The structure contains more crunchy amino acid crystals, and the color of the cheese shifts towards a warm caramel tone.



BURSZTYN [AMBER] cheese matured for 24+ months

Fully mature cheese with an extremely brittle structure that breaks apart when the knife enters. Its flavor is piquant-sweet and exceptionally expressive, with amino acid crystals evenly distributed throughout the paste. The cheese is characterized by an intense aroma and a deep amber color.