

CHEESEMAKER'S TREASURES



SZAFIR [SAPPHIRE] cheese matured for 4+ months

SZAFIR [Sapphire] matured for a minimum of 4 months has a delicate, soft structure and elastic, creamy texture. The flavor is mild, with subtle milky notes, and the aroma is fruity with a touch of milk acidity. The color is pale yellow.



SZAFIR [SAPPHIRE] cheese matured for 12+ months

SZAFIR [Sapphire] matured for a minimum of 12 months becomes more brittle, with visible amino acid crystals. The texture remains creamy, the flavor becomes more complex, the aroma intensifies with pronounced buttery notes, and the color deepens to dark yellow.



SZAFIR [SAPPHIRE] cheese matured for 15+ months

SZAFIR [Sapphire] matured for a minimum of 15 months has a dense and brittle structure, with a creamy texture that melts in the mouth. The flavor is deep and intense, with pronounced fruity notes, and the color is dark yellow.



RUBIN [RUBY] cheese matured for 3+ months

Rubin [Ruby] matures for a minimum of 3 months. It is a classic example of a cheese whose aroma leads the senses in a different direction than its flavor on the palate. Its aroma is intense and rustic, reminiscent of French farmhouse cheeses, while its taste remains delicate and buttery, with a subtle creamy sweetness.

