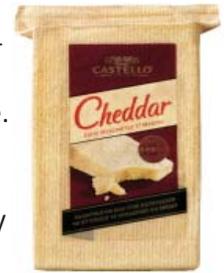


CASTELLO® EXTRA MATURE CHEDDAR - Tangy & Rich With Bursts of Salt Crystals

Castello® Extra Mature Cheddar is made at the small 'Taw Valley' dairy in Southwest England. It starts with using traditional English cheddaring methods. In addition a Cheshire culture is added, creating a uniquely tangy and slightly acidic taste. The cheese is matured for 17 months to create a rich taste with sweet notes and a crumbly texture with fine salt crystals, giving a delicious, crunchy eating experience.



ACCOMPANIMENTS

Castello® Extra Mature Cheddar pairs really well with red grapes, plum jam, tomato chutney, onion chutney, muscat wine jelly and freshly baked baguette. It is also great as a snack or on top of a warm dish. Enjoy Castello® Extra Mature Cheddar with an Ale beer or a glass of Riesling or Merlot wine.

CASTELLO® BLACK

The Sharp Sweet Balance

Castello Black is a rich and piquant cheese, with a fresh, sharp aroma and with a hint of sweet floral notes. The consistency is creamy and spreadable with soft spots in the cheese. Castello Black is produced with cream that is partly homogenized to elevate sharpness.



ACCOMPANIMENTS

Castello Black can be served with fresh stone baked Italian bread, pumpkin, orange and ginger jam, quince marmalade, and fresh fruits, such as red grapes. The cheese is also a great addition to sauces, adding a smooth taste, and pairing well with red meat. Enjoy it with a bold, full bodied red wine such as Cabernet Sauvignon or Pinot Noir.



CASTELLO® CREAMY WHITE

Soft, Buttery & Creamy Throughout
Castello® Creamy White is one of the creamiest white mould cheeses you will find. Being Castello's first cheese it is still made in old cheese vats using traditional handcrafted methods to achieve its thin white rind and unique softness throughout. The taste is a pleasant combination of butter and cream with notes of salt and bitter dark chocolate.

ACCOMPANIMENTS

Castello® Creamy White pairs well with peaches, fresh nuts, apple, ginger, green asparagus, onion and grapes. It also goes well with Muscat Wine Jelly and a glass of chilled Gewürztraminer.



CASTELLO® AGED HAVARTI

Creamy & Crumbly With Bursts of Salt Crystals

Castello Aged Havarti is based on the authentic Danish recipe for Havarti dating back to 1952. Made from traditional cheese methods with the addition of a special culture, the Castello Aged Havarti is then matured for 12 months. During the long maturation the crumbly but creamy texture and a rich, buttery taste with tangy notes is created. As it ripens the cheese also starts to develop small crystals for a richer taste experience.



ACCOMPANIMENTS

Castello® Aged Havarti is great on its own with thin apple slices. The cheese also pairs well with thyme honey, caramelized onion chutney or pear & cardamom chutney. It is delicious in thin slices on top of grilled asparagus and green vegetables. Enjoy it with a glass of Rioja, Malbec or Merlot.