

THELMA'S ORIGINAL CAERFFILI

THE STORY

Cheesemaking has been a part of the Adams family heritage since 1903, when Carwyn's great-great-grandmothers, Lizzie Wyn and Leisa Jones, began crafting cheese both for their family and to sell at local markets. This cherished tradition continued through the generations until 1987, when Gwynfor and Thelma Adams, Carwyn's parents, founded Caws Cenarth. Located on their farm, Glyneathinog, in the lush valley of the River Cych, Caws Cenarth draws on six generations of cheesemaking expertise. It has quickly gained a reputation for its creamy, fresh-tasting Caerffili. Fresh organic milk for cheese production is sourced from local farms. The milk is promptly pasteurised on arrival and transferred to the vats, where it is warmed to 32°C.

THE CHARACTER

Thelma's Original Caerffili has a subtle, delicate lemony flavour. Its natural rind is mottled grey-white in colour, that adds an earthy, mineral-rich taste to the overall profile.

PERFECT PARTNERS:

Try pairing with a hoppy ale and a square of dark chocolate.
