TRADITIONAL ALPENCHEDDAR



THE BASICS

MAKE:	Hard
SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Washed rind
SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILE:	12 months +
APPROXIMATE WEIGHT(S):	12 kg
DIMENSIONS:	38cm
GEOGRAPHICAL ORIGIN:	Switzerland - Bernaise region
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Raw
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A

THE STORY

Made by Lenk Milch using natural whey cultures, this distinctive Alpencheddar is crafted at Jaun Pass, where both the dairy and pastures sit at an altitude of 1,508 metres above sea level. The short alpine season lasts just 100 days each year, with the cows grazing on herb-rich pastures nourished by pristine mountain water. This unique terroir contributes to the exceptional quality and character of the milk.

Kase Meister Chris Leuthold is the craftsman behind the fusion between terroir and traditional cheesemaking techniques. The curds are cut to 6mm and scalded to 43°C, with no washing. After draining, the curds are worked in the vat before being moulded and pressed for two hours. The cheese is dry-salted both in the vat and after moulding, before the rind is washed with brine, bringing together the traditions of alpine cheesemaking with the distinctive cheddaring process, to create a cheese that is both rooted in its Swiss heritage and yet distinctly original.

THE CHARACTER

Orange /brown natural washed rind, dark cream colour for a young cheese that turns into pale yellow when the matures. Medium open body with mechanical holes and cracks. delicately spicy, rich in aromas of botanical, savoury and a subtle cooked milk complex flavour. Alpencheddar is wonderfully versatile: enjoy it on its own to appreciate its complex, floral flavours, or use it for baking and fondue, where its character and excellent melting qualities really shine.

PERFECT PARTNERS:

Pinot Grigio, heavy apple or pear cider, pale ale beer, spritzer or dry prosecco.

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