

FORTUNE GOURMET

IMPORTERS • DISTRIBUTORS

**EAGLE CAVE RESERVE
MEISTER CHEESE COMPANY
MUSCODA, WI**



DESCRIPTION:

Meister Cheese Company's Eagle Cave Reserve is a special bandaged Cheddar made with milk produced on family farms in southwest Wisconsin's glaciated region. Once formed, the Cheddar truckles are coated with lard and cheesecloth then placed in the aging cave for nine to twelve months. This truckle cheddar has a rich, nutty and earthy flavor with buttery caramel notes. Meister eagle Reserve pairs well with dried pears or apples. Try it with medium fruity red wines and American craft ales.

ABOUT:

Meister Cheese Company is run by the 3rd generation of Meisters (Mike, Scott, & Vicki) in Muscoda, WI. They are a premier manufacturer of gourmet quality specialty cheeses, (providing their cheesemakers with the most advanced technologies available to their old world trade). Meister creates specialty cheeses that evoke artisanal quality, yet produce them in quantities that ensure a reliable supply for their business partners.

SOLD AS:

6 lb. Truckle



STYLE

PASTEURIZED

CELLAR AGED

CLOTH BOUND CHEDDAR

BUTTERY & CARAMEL NOTES

HANDLING

**KEEP REFRIGERATED
SERVE ROOM TEMPERATURE**

FORTUNE
• FISH & GOURMET •
THE SEAFOOD & GOURMET SPECIALISTS

1068 THORNDALE AVENUE
BENSENVILLE, IL 60106
T: 630.860.7100
F: 630.860.7400
WWW.FORTUNEFISHCO.NET