

# Richmond Hill cafe & larder

## CHEESE NOTES

### **Via Mala**

Graubunden, Switzerland

*This cheese has its origins in the black market 'Swiss' cheese world that existed up until recently.*

*Via Mala is made using 100% organic cow's milk from silage-free fed cows and is matured and manufactured at over 1600 meters above sea level for over 12 months to ensure a deep, memorable flavour.*

*A mottled rustic, terracotta like rind hides beneath it a compact yet pliable, buttercup yellow pâte. Its earthy and fruity profile delivers a sweet, resonant and lactic flavour that finishes with a slight caramel bitterness. Overall, a well-balanced mountain cheese, perfect for the table and also for use in a fondue.*