



# KÄSE REBELLEN

Bergen, November 2018

## World Cheese Awards - Gold and Silver for Käse Rebellen

This month again one of the most important cheese awards in the world, the World Cheese Awards, have been held in Bergen. This year 230 professionals came from 29 different countries and evaluated 3,500 submitted cheeses from all over the world in the criteria of color, texture, consistency and taste.

With the achieved total score in the mentioned criteria Käse Rebellen have reason to cheer:

### Gold Medal for Glacier Rebel



An intensive aroma of dried fruit, peanuts and passion fruit freshens up the fragrance of the Glacier Rebel. The taste is powerful and aromatic, followed from flavors of malt, dark chocolate and light caramel. Also an odor of matured citrus fruits, hazelnut and sweet cream is included. The crusty-firm texture of the cheese is loosened by crystalline inclusions.

Hard cheese, 50 % fat in solids, 15 month ripened

### Silver Medal for Hay Flower Rebel

The scent of honey, floral aromas and young wood reminds one of an alpine meadow. Creamy notes and light caramel refer to the hay-milk. This creamy-soft cheese melts beautifully. A winning cheese, close to its origins.



Semi-hard cheese, 50 % fat in solids, 4 month ripened



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[www.kaeserebellen.com](http://www.kaeserebellen.com)