



### **Gold-plated Käse rebellen**

*The Käse rebellen were able to achieve a brilliant success at the World Cheese Championships in Oviedo/Spain – three of their hay milk specialties were awarded precious metals.*

Two gold and one silver – that’s the tally of the Käse rebellen at this year’s World Cheese Awards, which took place in Oviedo, Spain. Gold went to the hard cheese “Organic Mountain Rebel” and the semi-hard cheese “Hay Flower Rebel”. Silver was awarded to the “Artisanal Mountain Cheese 12 months”. “We are proud of these awards and that our hay milk specialties are appreciated worldwide”, says Executive Director Andreas Geisler. “They are proof of our innovation spirit and the highest quality of our products”.

It was a world cheese championship of records: in total, more cheese samples were submitted to the 33rd World Cheese Awards than ever before - for the first time, over 4000 cheeses from more than 40 countries. 235 experts from 38 countries judged all the cheeses in a single day.

### **Organic Mountain Rebel**

Idyllic alpine flair meets Mediterranean fruit: pineapple, passion fruit, honey and malt dominate the scent profile. This compact, creamy cheese breaks up easily on the palate with the increasingly roasted aromas of malt, biscuit and dark chocolate.

hard cheese, 50% fat in solids, made from organic mountain farmer’s hay-milk TSG, 50% fat in solids - Ripening period: approx. 5 months

### **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, made from mountain farmer's hay-milk TSG - Ripening period: approx. 4 months

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