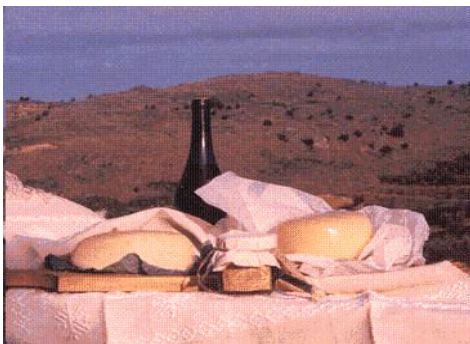


TERRINCHO CHEESE PDO

The highlight of your meal!



To enhance those unique moments, Quinta da Veiguiha offers you the best of Trás-os-Montes - Portugal.



Taste... and feel it!

PORTUGAL



It is located on the foothill of “Faro” mountain, with a great view over a magnificent olive grove which spreads its green patch up to the first houses of Vilas Boas. This village is a parish of Vila Flor, the heart of Terra Quente Transmontana, an area perfectly situated in the middle of the whole “stain” of Solar do Queijo Terrincho.

Contacts

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Traditional Dairy – Handmade cheese



PORTUGAL

TERRINCHO CHEESE PDO



Protected Designation of Origin



Won gold medal in 2011 and 2012 in competition “Best traditional Portuguese cheese with qualified names”

Solar of Terrincho Cheese



The area of production and maturation of *Terrincho* cheese covers the municipalities of Upper Douro Valley and *Terra Quente Transmontana*.

Through well suited zootechnical techniques to this area, herds of sheep of *Churra da Terra Quente* breed are raised here, mainly supported by permanent pasture and marshes.

The particular ecological conditions of this complex of hills, dry upland areas and bright sky, along with a traditional herd management, will allow *Churra da Terra Quente (Terrinchas)* sheep to produce high quality milk with very specific characteristics.



The local population processes the raw milk with the art and knowledge transmitted across generations. The end result is a unique cheese with its own particularities, produced under the DOP standards (Protected Designation of Origin) – *Terrincho* PDO.

The Dairy



The building, which was once a barn, is built in schist and granite masonry. The Cheese dairy activity started about 20 years ago.

The facilities are fully equipped for milk reception, cheese production, maturing, packaging and shipment.



The latest technology allows us to preserve all the microbiological richness of the raw milk. After being collected (no refrigeration or pasteurization) the milk is immediately processed, thus enabling us to take advantage of all the particular characteristics of the raw milk from the *Churras / Terrinchas* sheep. The strict compliance of hygiene standards ensures the final product's extra quality - *Terrincho* Cheese PDO.

Our products



Terrincho Cheese PDO: ripened cheese
Handmade mature cheese resulting from slow draining of the curds, after the coagulation of unadulterated raw ewe's milk, rennet of animal origin and salt.



Old Terrincho Cheese PDO:

Long keeping cheese (90 days of ripening) whose rind was coated with a pulp of brandy / wine spirit and red pepper.



Old Terrincho Cheese PDO ripened in rye:

Cheese naturally matured / ripened for longer than 90 days and then placed in wooden chests filled with rye grain, where it will remain until it develops all the required flavour.