



## Aphrodite Barrel-Aged Feta

---

### Origin

Northern Greece

### Milk Source

70% Sheep & 30% Goat

### Type

Brined

### Form

6oz/170gm(vacuum), 8oz/ 200g, 3.7kg

### Pairings

Chardonnay, Merlot.

Greek olive oil, eggplant, cucumber, tomatoes

Aphrodite Greek Barrel-Aged Feta is a rare example of traditional feta. The authentic milky flavours, crumbly and slightly open texture, and yeasty finish are a revelation.

Greek feta is one of the oldest and most popular of all European PDO cheeses with origins that date back to a time when nomadic shepherds roamed the hills of northern Greece. Today, most examples are produced on a commodity scale and are predictable in texture and flavour, but Aphrodite Feta is remarkably different and deliciously superior. It is authentic, 'real' feta at its finest and most authentic.

Cheesemaking for Aphrodite Greek Barrel-Aged Feta begins with only the best-quality mountain ewe's milk and a small amount of goat's milk, depending on the season. This milk is beautifully and naturally infused with the aromatic flavours of wild herbs, flowers, and grasses ingested by free-ranging flocks.

The fresh curds are drained in special triangular wedges and sprinkled with sea salt from Missolonghi before being left to drain overnight. They are then hand-salted again and layered in beechwood barrels.

The inside of these barrels contain a unique microflora, introduced by smearing the staves with ourda, a mizithra whey cheese. After topping up with whey, the barrels are left at ambient temperature to encourage secondary fermentation, while wooden staves allow the cheese to breathe. Finally the barrels are transferred to cooler, humid cellars to mature for at least three months, resulting in a different and far superior texture and flavour compared to industrial feta, which is matured in tins or plastic.



**FOR MORE CHEESE NOTES VISIT**

[willstudd.com](http://willstudd.com)

© @willstudd @thestuddsiblings  
f willstuddcheese  
v willstudd

SELECTED BY

*Will Studd*