



ORGANIC APHRODITE FETA

Selected by Will Studd

Origin

Northern Greece

Milk Source

70% Ewe/30% Goat

Type

Brined white cheese

Form

8.8oz/200gm

Pairing

Chardonnay, Merlot

Food Pairing

Salads, tarts

All great tasting cheese begins with good quality milk. Aphrodite authentic Greek feta is no exception. This cheese is hand made using a combination of fresh sheep and goat's milk collected from free ranging flocks that roam the hillside pastures of the Magnesia and Karditsa regions of Northern Greece. Its strictly organic origins are recognised under USDA certification. Packed in brine and matured for three months, the soft milk texture and lingering lemony finish are sure to please.

