culture the word on cheese

Dallenwiler Wychas



Producer: Kaserei Oberau
Country of Origin: Switzerland
Region of Origin: Canton Obwalden
Milk Type: Goat
Milk Treatment: Pasteurised
Classification: Firm
Rennet: Microbial
Rind: Washed
Shape: Small cylinder
Size: 5 ins diameter, 4 ins high
Weight: 2 lbs

Dallenwiler Wychas is made in Dallenwil, in the canton (region) of Obwalden in central Switzerland, by the Odermatt family.

Similar in size and shape to a Tete de Moine, Dallenwiler is a relatively recent creation made from pasteurized goat's milk. After production, each wheel is matured for three months before release. During this time, the cheeses are washed in red wine each day prior to being sold.

The result is a firm, mountain style cheese with wine and slight barnyard aromas. The rind is red-brown in color with a texture of raised dots on the surface.

The interior texture is ivory white in color, smooth and firm with intense flavors of grass and fruit.