

THECOMPANY RAW MATERIALS

100% GREEK SHEEP & GOAT'S MILK

The Kissas family has been producing with knowledge and experience since 1969, the award-winning traditional Feta

PDO Kissas with passion and love for cheesemaking.

The raw materials (sheep's, goat's milk) originate from the wider area of Agrafa and Mouzaki, mainly from small nomadic herds and local farms.

organoleptic characteristics of the final product. Kissas artisan cheeses have won awards in worldwide competitions such as World Cheese Awards and Mondial du Fromage

Grazing in natural, mountainous and semi-mountainous

pastures and meadows rich in flora and low vegetation,

imparts rich aromas to the milk and makes it richer in

proteins, contributing significantly to the quality of the



THECHESE BARREL AGED FETA PDO

Barrel aged Feta traditionally matures in oaken wood

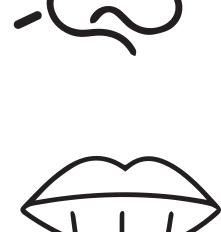
barrels, ensuring the necessary oxygenation during the

maturation process and acquiring the characteristic aroma and slightly spicy aftertaste. Before sealing the barrels manually, brine is placed inside the barrels to preserve the cheese and provide the

Pleasantly acidic, rich in aroma, with a variety of flavors and a firm texture, the barrel aged Feta cheese continues to develop flavors over time.

characteristic saltiness.





wooden barrel aromas

salty, tangy and aromatic



THE SUGGESTIONS

Smell - mildly acidic, fresh, aromatic from both cheese and

Taste - robust rich taste, fresh balanced acidity, pleasantly

Texture - soft and compact, crumbly in the mouth

Enjoy it:

as a garnish or filling, crumbled or cubed in:

plain or drizzled with olive oil & oregano

risotto

salads

meats

toasts

pasta

pies

scrambled eggs

wrapped & fried in phyllo

baked with peppers

White crisp wines: Sauvignon Blanc, Assyrtico, Moschofilero,

Best paired with:



Pinot Grigio, Chablis. Red wines: Pinot Noir, Cabernet Franc Rosé wine: Pinot Noir Rosé

Varieties of beer such as German-style wheat beer or a



D. KISSAS BROS & CO



Belgian Wit