



FETA VORAS: FETA OF THE NORTH

Made in the mountainous region of Florina in Macedonia, Greece.
Protected Designation of Origin (PDO).

VISUAL CHARACTERISTICS	Block, square pieces, 7 ounces
CATEGORY OF CHEESE	Brined curd cheese, sheep's and goat's milk.
SCALE OF PRODUCTION	Made by third generation firm Achilles Sokratis. Medium-scale process using milk purchased from 100 shepherds around the region of Macedonia.
MILK TYPE	Pasteurized sheep's and goat's milk. Predominantly sheep's milk, more than 98%.
CHEESEMAKING DETAILS/ PROCEDURE	The feta is made five days a week between January and August with a combination of chilled evening milk and fresh morning milk. The milk is pasteurized and cooled to 33 Celsius. Mesophyllic and thermophyllic starter cultures are added. The milk rests for twenty minutes before sheep rennet is added, then it sets for one hour. The curd is cut three times, to the size of large cubes, then large mesh trays are pressed on top to start draining the whey. The curds are hooped into rectangular molds, then stacked to encourage more whey to drain. Draining lasts six hours.
AFFINAGE/ CHEESE MATURING NOTES	Slabs of cheese are placed in stainless steel tins with Peloponnesian sea salt between each layer. Once the tin is full, fresh water is added, it mixes with the salt to create brine. The cheese is aged at 18 Celsius for four to six days, then at 2-4 Celsius until it reaches four months, the minimum age for the PDO.
APPEARANCE	Snow white with a slightly crumbly texture and dense paste.
SMELL/AROMA	Yeasty, lactic and clean.
FLAVOR	Fresh bright flavors of green olive, lemon and a bit of a grapefruit.
SEASONAL AVAILABILITY	Feta Voras is not made in November and December but is available year round in different age profiles.
WINE SUGGESTIONS	Bright mineral whites like Pinot Gris and Sauvignon Blanc or reds like the local variety of Xinamovro.

