



A GIFT OF
THE MOUNTAIN PARADISE

Tolminc Cheese

A gift from unspoilt nature produced by the deft hands of Posočje cheesemakers

The beginning of cheese production in Posočje coincided with the emergence of pasturing culture in the highland mountains at the time when the making of cheese was the only known milk preserving method. The cheese was mentioned in records as a means of payment in the 13th century, when it was used to pay duties to the then lords. It was first recorded as “Formaggio di Tolmino” or “Tolmin Cheese” in 1756 when its name appeared on a cheese pricelist used in Udine. Its quality was widely contributed by different master cheesemakers who, at the end of the 19th century, regularly visited the Tolminsko area and taught current cheese-making technologies to the locals in the framework of the Gorizia

Farmers' Society. The most prominent among them was Master Tomas Hitz from Switzerland. The Tolminc cheese has evolved throughout centuries, remaining a part of the Upper Posočje tradition and culture to this day. Today, the cheese is one of the most recognisable typical Slovenian cheeses, representing an important source of income for many small cheese making shops.



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PROPERTIES OF TOLMINC

Tolminc is a full-fat hard cheese which can be produced either from raw or thermally processed cow's milk. The production of fodder, milk processing and all technological processes must be conducted within the Upper Posočje area.

Basic properties of the Tolminc Cheese

Shape:	wheel
Size:	Weight: 3,5–5 kg Diameter: 23–27 cm Height: 8–9 cm
Appearance:	the cheese rind is smooth and of bright yellow colour
Cross-section:	the inside is flexible, smoothly textured and yellowish; the rare holes are the size of lentils or peas
Taste and smell:	the smell is very typical and clear, the taste is sweet and savoury
Chemical structure:	contains at least 60% dry matter and at least 45% fat in the dry matter



MATURING AND STORING THE TOLMINC CHEESE

The taste and aroma are finally defined during the maturing process, but the forming process starts in the milk. The Tolminc cheese can be matured at the room temperature. The process lasts from two months to one year. Storing cheese in a refrigerator considerably slows down or even stops the maturing processes, which is important for consumers who prefer a more neutral, milder and milkier taste of cheese.

There is no simple recipe for storing a lump of cheese without losing its quality. There are always two threats – one, that the rind might dry out, and the other, that the cheese will develop a mould. As a rule, when cheese is left unprotected in the refrigerator its surface will dry out. However, exposing it to warmer air often triggers condensation. When a cheese wheel is kept at the room temperature, the surface will develop mould, which is a natural phenomenon and no reason to throw the cheese out. The mould can simply be washed off the rind with warm water.



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Only cheese produced according to the approved Specifications and in line with all regulations can be called “Tolminc” and labelled by the EU-wide protected designation of origin.

Tolminc



Designation
of Origin



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