



Girasol Cheese

more about our natural products

- Seasonal organic vegetables
- Honey
(100% natural, no added ingredients)
- Artisanal soap & cosmetics
(no chemical or artificial ingredients)

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Palo Blanco Cheese

PALO BLANCO

Young lactic cheese with a white mold and ash rind.
It has a creamy and fresh paste with an earthy finish. Inspired by the bark of the native Palo Blanco tree. Made from goat milk and aged 1-2 weeks.

TOROTE

Semi firm aged tomme style cheese with a natural washed rind. Once aged 6-7 months. Rich creamy flavor with a slight nutty finish. Inspired by the golden color bark from Torote tree.

BRIE-SA DE BAJA

Every winter a northern breeze brings cool air to Baja. This relief from the desert heat is what inspired Queso Brie-sa de Baja, a **surface ripened brie style goat cheese**.

After 3-4 weeks of aging the bloomy white rind produces a creamy texture and bold flavors of sweet mushrooms.

GIRASOL

This **aged semi-soft washed rind cheese** develops a lot of character after being aged for 2 months. Bronze medal winner from the 2017 International Goat Cheese Awards in Celaya, Mexico! Recommended pairing with a smooth red wine.

FRESCO CEMPASÚCHIL

Our **creamy goat cheese is akin to a fresh chèvre**. Variations of this cheese using spicy chili flakes, dried herbs, and honey. This creamy and slightly tart cheese pairs well with a mildly sweet and fruity white wine.

Torote Cheese




RANCHO CACACHILAS

ARTISANAL CREAMERY

RANCH GOAT CHEESE

El Sargento - La Ventana, B.C.S. México

