



**DE COLȚEȘTI**

Lactate de poveste din  
locuri de poveste

# MATURED CHEESES & DAIRY PRODUCTS from the Trascău Mountains

*Crafted in Romania*  
from local Romanian cow's milk

*Discover the Essence of Romanian Cheese*

Nestled in the heart of the **Trascău Mountains**, in *Romania*, our cheese factory blends authentic Romanian tradition with Swiss craftsmanship to create **premium matured cheeses** that delight taste buds worldwide. Using fresh milk collected daily from local farms, we ensure the highest quality in every product.



Floare de Colt

Cas Fume

Smoked Matured  
Cheese

# Artisanal products

Kneaded Cheese

Well-made  
Cheese

Our artisanal products blend authentic tradition with skilled craftsmanship, offering unique flavors and exceptional quality. From the delicately smoked **Cas Fumé**, to the richly flavored **Smoked Matured Cheese**, and the refined **Floare de Colt**, perfect for gourmet platters – each product reflects our passion for creating cheeses with care and respect for nature. Choose flavors that tell the story of the Trascău Mountains!



*Apuseni*

*Adamer*

# Matured Cheese

*Extra Matured*

*Tilsit*

*Trapist*

Our Matured Cheese is crafted with care and precision, offering a rich flavor and smooth texture that embodies our passion for cheesemaking. Available in three versatile formats: the large 8 kg block for restaurants and professional kitchens, the practical 2 kg option, and the convenient 200 g pack for individual enjoyment. Choose from a variety of flavors such as **Trapist**, **Apuseni**, **Adamer**, and **Extra Matured Cheese**, each crafted to meet the highest standards of quality and taste. Whether for gourmet platters or everyday meals, our matured cheese is the perfect choice for any occasion!



Lavender

Basil

Walnut

# Cheeses Matured with Spices

Chilli

Pepper

Our range of matured cheeses with spices brings together authentic tradition and creative flavors. Crafted with care, these cheeses are enhanced with a variety of spices and nuts, including **lavender, basil, walnut, chilli, pepper, thyme, caraway**, as well as **pistachio and forest hazelnuts**.

Each ingredient adds its unique touch, creating an unforgettable taste experience.

Available in multiple sizes – from large 8kg blocks, ideal for professional kitchens or events, to 2kg portions for larger gatherings, and 200g packs perfect for personal enjoyment – our cheeses are designed to meet every need.



# Award-Winning Excellence



**Floare de Colț** - The great trophy at “Gustul Ales 2024” in Romania.

**Matured Cheese with Chilli** – Winner at “Gustul Ales 2023” in Romania.

**Matured Cheese with Lavender** – Gold Medalist at the National Contest for Semi-Matured and Matured Cheeses.

# Why Choose De Colțești?

- 100% Natural Products – Free of additives or preservatives.
- Tradition and Innovation – Combining ancestral recipes with state-of-the-art technology.
- International Reach – Bringing the unique taste of Romanian cheeses to global markets.

## Contact Us

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