

Maker *to* Monger



Wrångebäck

FORMAT 20lb Wheel

TYPE Cooked/Pressed Curd, Washed Rind

MILK Raw cow, Holstein
350 head farmstead herd

RENNET Traditional Calf Rennet

PRODUCER Almnäs Bruk

REGION Västra Götaland Shire, Sweden

AGE 10 Months

PROFILE Long finish, beginning with a fresh lactic bite, which turns to umami notes reminiscent of very aged cheddar.

STORY

Almnäs Bruk is an 8,800-acre farm, founded by monks in 1225. Over the years cheese became an integral product for the estate, with Wrångebäck drawing attention from Swedish Parliament and the kingdom's crown princess.

After WWII, trends towards industrialization made cheese production at Almnäs less feasible. Cheese was discontinued at Almnäs, and their milk was redirected to the commodity market in 1961. Eventually, fluid milk prices became increasingly volatile, and the familiar need for a value added product became clear. In 2008 the original cheesemaker, Hans Stiller (82 years old at this point!), spearheaded the revival of cheesemaking at Almnäs, converting the estate's former distillery into a farmstead dairy.

Wrångebäck (wron-guh-bech) is a raw cow's milk farmstead cheese, produced and aged 10 months at Almnäs Bruk in central Sweden. Upon first bite its flavor is both familiar and unusual, combining elements of cooked curd Alpine cheeses with higher- acid lowland cheeses like cheddar.

Together with Almnäs we've established a 10-month age profile for Wrångebäck. At this age there's pronounced textural contrast between the paste's crystalline tyrosine and dense, fudgy texture. Wrångebäck boasts an extremely long finish, beginning with a fresh lactic bite, pivoting to umami notes reminiscent of aged cheddar.

