

# LUTJEWINKEL

## 1916

# Cheese with the richest flavour range



### THE CHEESEMAKER'S MASTERPIECE

Lutjewinkel 1916 is the masterpiece of Lutjewinkel Kaasmakerij; these cheeses are among the best in the world.

### PURE CRAFTSMANSHIP

The cheesemakers of Lutjewinkel have been guarding their centuries-old craft since 1916. You can taste their pure craftsmanship in the Lutjewinkel 1916.

### SELECTED FOR TOP FLAVOUR

The special ripening times between the traditional range from young to vintage produce the most refined flavour nuances.





# Lutjewinkel Kaasmakerij & Lutjewinkel 1916

Lutjewinkel 1916 is made by artisan cheesemakers from the best 'weidemelk' (meadow-grazed milk) from North Holland. After preparation, Lutjewinkel 1916 is ripened naturally on pinewood planks to achieve the best flavour.

## The cheesemakers of Lutjewinkel 1916

In the north of Noord-Holland lies the little village of Lutjewinkel. A special village in the rich dairy history of the Netherlands, because this is where first-class North Holland cheese has been made ever since 1916. And this is not just any cheese! This cheese (48+) has been awarded the EU's Protected Designation of Origin quality mark.

In this Lutjewinkel cheese dairy, Lutjewinkel 1916 is prepared, the pride and joy and masterpiece of the

cheesemakers. In the Lutjewinkel 1916, you can taste their pure craftsmanship, passed down through the generations.

## The cheesemakers of Lutjewinkel 1916

Because Lutjewinkel 1916 is larger in size (16 kilos compared with the more common 12 kilos), it ripens more slowly, enabling optimal flavour development. And because larger cheeses contain more dairy, they are much creamier, even after a longer ripening. After preparation, Lutjewinkel 1916 is ripened naturally and with great care to achieve the best flavour. To achieve this, the cheese masters inspect and turn the cheeses in the cheese warehouse until they reach the perfect stage of ripening.



## 'The story of Lutjewinkel cheesemakers is unique'

*Fred Raaijmakers, location manager Lutjewinkel Kaasmakerij*

What makes Lutjewinkel Kaasmakerij so special – what is its secret? 'If you only knew! Is it the salty sea wind that races over the polders where the cows graze? Is it due to our craftsmen who pass their knowledge and experience down from generation to generation? Is it the ancient tradition? Or does the secret lie in the combination of these factors?

One thing is certain: Lutjewinkel Kaasmakerij is the source of first-class cheese from the province of North Holland. Every day, we do our best to produce prize-winning cheese. Our farmers and employees are extremely proud of the unique story of Lutjewinkel and the unique product. We are honoured and delighted that Lutjewinkel 1916 is exclusively available at the cheese specialists, the real cheese experts!



## REFINED & CREAMY 10-12 weeks

Stronger in flavour than young mature cheese, but softer than mature. The light ripening results in a creamy and pure flavour. A full slice on the cheese slicer is guaranteed. Product number 181905 | 16kg



## RICH & CREAMY 20-22 weeks

Richer, stronger and fuller in flavour than matured but more understated than extra matured. At this ripening stage, the proteins have not yet formed crystals, so the cheese is still easy to slice and cut. Product number 181906 | 16kg



## TASTY & LIGHT 30-33 weeks

The cheese with a lower fat content but with all the characteristic flavoursome features of Gouda cheese. In this phase of ripening, there is an optimal balance between texture and flavour.

Product number 180186 | 16kg

*Awarded silver in the 'Reduced Fat' category in the 2020 World Championship Cheese Contest*



## SPICY & CREAMY 35-40 weeks

Significantly softer in the mouth and on the knife than vintage and more piquant than mature. Complex and strong aromas are formed at this age, whilst retaining the unique combination of salt, sweet and creamy flavours. With visible protein crystals. Product number 177472 | 16kg



## ROBUST & CREAMY 70-80 weeks

Because this is ripened for longer than standard vintage cheese, the flavour is markedly intense and robust. However, the creaminess and light sweetness is still instantly recognisable in the aftertaste. Simply the best match for vintage cheese lovers. Product number 177473 | 16kg

# Promotional material



Dummies



Standing tablecloth  
Product number 172417

Product number	Name
181081	Dummie 16 Kg Green Refined&Creamy
181082	Dummie 16 Kg Dark Blue Rich&Creamy
181083	Dummie 16 Kg Light Blue Tasty&Light
181084	Dummie 16 Kg Red Spicy&Creamy
181085	Dummie 16 Kg Grey Robust&Creamy



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