

# Isle of Mull Cheddar



Milk type: Cow

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Milk treatment: Raw

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Coagulant type: Animal rennet

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Location: Near Tobermory, Isle of Mull

A hearty, full-flavoured Scottish Cheddar. Isle of Mull is drier in texture than our other Cheddars with flavours that are upfront, richly savoury and boozy.

The Reade family farm produces all of its own sustainable energy from wind, wood, and its own hydroelectric power plant. A heat exchange system uses the heat removed from the milk in the evening to warm it back up for the cheese in the morning.

We visit the Reads twice a year to select the batches that fit our desired profile: we select for boozy-tasting cheeses with flavours ranging from savoury to peaty to juicy with a hint of citrus zest.

