



# KÄSE REBELLEN

Bregenz, November 2018

## Organic Pepper Rebel has been awarded at the annual cheese gala “Käsekaiser”

Last Wednesday the time had come again and the guests arrived at the port of Bregenz at 6:30 pm aboard the MS Sonnenkönigin on Lake Constance to participate at the cheese branch “Oscar ceremony”. For the first time in the 22-year cheese ceremony history, the gala took place in the home of Käserebellen, in Vorarlberg.

Every year, a panel of cheese experts meets to scrutinize the cheese's appearance, texture, smell and taste. The “Oscar” named “Käsekaiser” is awarded in 10 categories, one of which is “organic cheese”. In this class, the makers of the Organic Pepper Rebel, the Sulzberger Käserebellen, were delighted to receive the golden statue. This award has gained increasing prominence in recent years, and not only in Austria, but far beyond the country's borders.



Fotocredit: AMA/Rhomberg

The green and red peppercorns in the inside and on the rind give the Organic Pepper Rebel a pleasantly spicy taste, which convinced the expert jury. “We have constantly improved our recipe and are always trying to increase the high quality,” says the happy managing director of Käserebellen, Sepp Krönauer.

## Organic Pepper Rebell

The name of this cheese is reflected in the intense pepper flavor. Accompanied by cream, honey and flower meadows. On the palate, the creamy soft cheese blends perfectly with the intense spiciness of green pepper, olives and dark rye bread.

Semi-hard cheese, min. 50 % fat in solids  
10 weeks ripened



aus Heumilch g.t.S.



[www.kaeserebellen.com](http://www.kaeserebellen.com)