

Experience Zillertal cheesemaking traditions first-hand!

# Demonstration Dairy FÜGEN



## Demonstration Dairy and Museum!

Find out about the daily work of the master cheesemaker and discover all sorts of interesting facts about cheese production.

The Cheese Museum at Zillertal Hay Milk Dairy shows how cheese was made over 100 years ago with the simplest equipment and tools.

**Demonstration Dairy & Museum: FREE ENTRY!**  
Free guided tour for groups of 10 people or more! Groups must be booked in advance!  
Monday to Friday  
at 10 a.m. and 11 a.m.

After the guided tour, you are invited to sample our products and then purchase them in our Dairy Shop.



# Live more naturally with quality products from the Zillertal Hay Milk Dairy



**Opening hours:**  
Monday to Friday from 8 a.m. to 12 noon  
and from 3 p.m. to 6 p.m.  
Saturday from 8 a.m. to 12 noon  
The Dairy is open all year round!

**Zillertaler Heumilch-Sennerei eGen**  
Sennereistraße 22 · 6263 Fügen · Austria  
Telefon +43(0)5288/62334 · Fax +43(0)5288/62334-4  
E-Mail: info@kaeserei-fuegen.at  
[www.kaeserei-fuegen.at](http://www.kaeserei-fuegen.at)

How to find us:



sterndruck 6263 fügen

ZILLERTALER



# HEUMILCH SENNEREI

[www.kaeserei-fuegen.at](http://www.kaeserei-fuegen.at)

The fine art of cheesemaking  
steeped in decades of tradition



## Heumilch

Die reinste Milch.



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# Quality cheese from Zillertal



## The taste of nature!

A wide variety of plants can be found in our hay meadows and pastures. In fact, our cows graze on an average of 30 to 50 different species of grass and herbs throughout the year. And the cows aren't the only ones to benefit from this luscious diet. Because the greater the variety of plant species they graze on, the better the aroma and quality of the cheese.



## Fresh!

The milk is collected from our milk suppliers daily and brought to the dairy nearby. Around 13.5 million litres of the purest hay milk are delivered every year.



## Production!

In the dairy, this valuable raw material is processed with great care according to traditional methods and made into delicious cheese and butter. No additives or preservatives are used at all in the cheesemaking process - they would simply spoil the taste.

## Full flavour!

The cheese is placed in a brine bath for between 20 and 72 hours, depending on the type of cheese. This gives the cheese the necessary flavour, texture and keeping qualities.



## Cheese cellar!

As the cheese ripens, not only does the appearance of the cheese change but the typical taste and smell of the various types of cheeses develops. Three factors are crucial in this connection: the type of ripening, the time period involved and the care given.



## Dairy shop!

Besides cheese specialities and butter, the Dairy Shop offers you many other regional products and souvenirs.

