

Caviar Galilee

Galilee, Israel

In 1992, a dedicated team of entrepreneurs and aquaculture professionals imported infant osetra sturgeon directly from the Caspian Sea, launching Caviar Galilee's innovative aquaculture. The farm resides near the Jordan River's main source, the Dan Springs, which brings crystal clear snow water from the peaks of Mount Hermon. The water that flows to the site is pure and rich in oxygen, providing a variety of nutrients that allow the fish to thrive.

Today, Caviar Galilee is one of the world's most technologically advanced and environmentally focused facilities of its kind, with more than 100,000 sturgeons raised there.



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Prime Osetra

(*Acipenser Gueldenstaedii*)

Prime Osetra is a grade down from our Royal Osetra. The difference is size of the pearl and color. Compared to Royal, Prime is darker and a smaller pearl. The flavor is very similar and still a great option if color and a larger pearl are not required.

Species: osetra sturgeon
Color: dark gray to black
Taste: cultured butter
Size of pearls: 2.2-2.7mm
Maturation: 10-14 years
Aquaculture: spring fed pools



Tasting Notes

This osetra is dark gray with a delicate texture. It boasts stereotypical osetra qualities: forward in fat and salt. Galilee caviar has been compared to what wild sturgeon caviar would taste like.