

# 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 worlds most technologically advanced and environmentally focused facilities of its kind, with more than 100,000 sturgeons raised there.



Caviar Galilee

# Royal Osetra

(*Acipenser Gueldenstaedii*)

Caviar Galilee only produces stellar caviar, but the Galilee Royal Osetra is the cream of the crop. Produced by larger and a more mature broodstock, the Royal grade has large, light olive-to-amber pearls, with firm texture and notable depth of flavor.

Species: osetra sturgeon  
Color: olive to amber  
Taste: cultured butter  
Size of pearls: 2.5-3mm  
Maturation: 10-14 years  
Aquaculture: spring fed pools



## Tasting Notes

Reminiscent of cultured butter, this caviar is robust and with a fatty finish. This product has been compared to what wild sturgeon caviar would taste like.