

# Imperial Caviar

Qiandao Lake, China via Berlin, Germany

Imperial Caviar's expert, Ali Reza Korouji, has been friends with Browne Trading and a trusted source of the world's best caviar for decades. Initially, he sourced wild beluga, osetra, and sevruga caviar from the Caspian Sea. However, new regulations from CITES (Convention on International Trade in Endangered Species) banned the trade of wild sturgeon in 2008. After the enactment of these new and necessary laws, Imperial transitioned to sturgeon aquaculture, becoming a pioneer of the industry. Ali and Imperial consult the Kaluga Queen farm in China, where sturgeon grow in open pens, allowing them to thrive in conditions that mirror their natural habitat. As part of their consulting fee, Ali and Imperial select the best sturgeon from these stocks and transport them to Germany, where their team produces some of the most visually striking caviar in the world.



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# Caviamur

(*Acipenser Shrenkii* & *Huso Dauricus*)

Caviamur comes from a male kaluga (Asian beluga) sturgeon and a female Amur River sturgeon. Similar to beluga, the United States bans the importation of true kaluga; therefore, only hybrid is available. This is our highest grade of the species.

Species: kaluga hybrid sturgeon  
Color: amber to olive  
Taste: textured, fatty beef  
Size of pearls: 3-3.5mm  
Maturation: 10-16 years  
Aquaculture: flow-through pens



## Tasting Notes

Exceptionally large pearls with a deep flavor reminiscent of fatty beef. This caviar pairs great with more substantial meals such as steak and red wine.