

# 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.



Imperial Caviar

# Kaluga Malossol

(*Acipenser Shrenkii* & *Huso Dauricus*)

Kaluga Malossol comes from a male kaluga (Asian beluga) sturgeon and a female Amur River sturgeon. Similar to beluga, the United States bans importation of true kaluga; therefore, only hybrid is available. We carry two types of kaluga hybrid: this version is more affordable, darker in color, and slightly smaller compared to the Caviamur.

Species: kaluga hybrid sturgeon

Color: black

Taste: simple & fruity

Size of pearls: 2.3-2.6mm

Maturation: 10-14 years

Aquaculture: flow-through pens



## Tasting Notes

Simple yet fruity flavor that goes well on canapes and appetizers. Substantial character that stands up to meat and full-bodied wines. This is a versatile caviar that pairs well with any dish.