

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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Osetra

(*Acipenser Gueldenstaedii*)

One immediately sees the high quality Imperial produces based on the shape and texture. To put it simply, Imperial Osetra is one of the best produced caviars. If you are looking for a strikingly beautiful and delicious caviar, look no further.

Species: osetra sturgeon
Color: amber
Taste: textured, crisp & clean
Size of pearls: 2.7-3.2mm
Maturation: 10-16 years
Aquaculture: flow-through pens



Tasting Notes

Sublime texture with a simple, briny flavor. You will be able to individually burst each caviar pearl with your tongue.