



**OSCIETRA GOLD** comes from the Russian Sturgeon (*Acipenser Gueldenstaedtii*). This particular Oscietra has a distinct olive/gold colour, a delicate flavour and is often considered as the ultimate caviar.



The Russian Sturgeon was originally found in the Black Sea, the Caspian Sea and the Sea of Azov. It is a medium size fish that can weigh from 30kg to 50kg and requires a 9 to 13-year period to reach maturity.

Authentic caviar is only made from the roe of the sturgeon fish. The Russian Sturgeon roe are large, measuring between 2.9mm and 3mm in diameter.

There are many variations present in the pearls of the Russian Sturgeon, and this has traditionally allowed for the grading and classification of different selections of caviar. Oscietra Gold is the rarest of these with limited amounts available every year.

The Russian sturgeon grow and develop in the crystal clear waters of the Thousand Island Lake, Qiandao, China. The lake region expands over 448 square kilometres of fresh water and forest. Our sturgeon are raised by the largest caviar producer in the world and the exceptional environment and husbandry is significant to the fishes development and ultimately reflects in the quality of the roe.



Oscietra Gold caviar is highly distinct from other caviars and has a marvellous, golden colour. Its pearls are fairly firm and poppy. The caviar is quite rich and tends to become more buttery and nutty after a longer maturation period. It has been seducing the senses of kings for centuries and is a real treat for connoisseurs. This caviar will stimulate your curiosity and your palate with its beautiful silky, and nutty flavours.



**BLACK PEARL OSCIETRA GOLD CAVIAR**

**OSCIETRA BLACK** is produced by the Russian Sturgeon (Acipenser Gueldenstaedtii).



The Russian Sturgeon, also known as the Danube sturgeon, was originally native to the Black, Caspian and the Sea of Azov. It is a medium size fish that can weigh from 50kg to 100kg and requires a 9 to 13-year period to reach maturity.



The Russian Sturgeon roe is large, measuring 2.9mm to 3mm in diameter. The colour and shade of Oscietra Caviar can differ from golden through shades of brown to black. During the production process, the Caviar Master grades the pearl by size, flavour, texture and colour.

The **Black Pearl** Oscietra Black pearls have a distinct dark brown colour, a well-balanced flavour with beautiful silky nutty notes. The texture of Oscietra Black is firm, yet the pearls readily melt on the palate. This caviar is unpasteurized, contains no preservatives and is presented in its purest form.

The Russian sturgeon producing Black Pearl Oscietra are farmed in the waters of Thousand Island Lake, Qiandao, China. The lake region expands over 448 square kilometres of freshwater lake and forest. Our sturgeons are raised by one of the most renowned caviar producers, Kaluga Queen. The farm is the largest caviar producer in the world and a supplier to many Michelin Star Restaurants. The exceptional environment, husbandry and state-of-the-art processing facility are significant to the development of the fish and ultimately reflected in the quality of the roe.



The farm is certified by the Friend of the Sea organization. It is the leading certification standard for products and services which respect and protect the marine environment. The certification awards sustainable practices in Fisheries and Aquaculture.



# BLACK PEARL OSCIETRA BLACK CAVIAR