

FISP315



## ALLERGENS

Fish and products thereof. NO GMO.  
100% ORGANIC. NO PRESERVATIVES ADDED

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## RIOFRIO EXCELLSIUS ORGANIC CAVIAR

Riofrio Caviar was founded in 1963 by Dr. Domezian, one of the visionary pioneers of fish farming in Spain. Located in the small village of Riofrio, to the south east of Granada this village has a tiny population (less than 400) and inhospitable terrain, which safeguards the purity of water. A result of having zero agricultural, human or cattle activity within the Guadalquivir river basin, is that the waters are free from pesticides and fertilizers which would diminish its quality. Geographically the region of Loja is located on a similar latitude to that of the Caspian Sea, and as in Persia, the spring water sources exceed 3000m in altitude. Being in southern Spain, sunshine is almost always guaranteed, ensuring that the climate is not dissimilar to those Middle Eastern areas, meaning the water does not have to be heated artificially to allow the Sturgeon to breed in captivity.

It was the world's first caviar to be certified as organic, as a result of the heavy investment into the stewardship of the operation. For example, 3 Russian biologists work full time on the farm, bringing a wealth of experience ensuring the health and vitality of the Sturgeon. Further all water passing through the farm is filtered through natural vegetation before returning to the river, ensuring any disruption to the system is minimised. Being organic ensures that the Roe is of the highest quality, with an exceptionally clean flavour. It is considered by many as one of the purest and most exclusive caviars in the world and therefore sought out by Michelin starred chefs and gourmets the world over.

**Tasting notes:** Large and terse roes, well defined and pure in flavour, just like the Tsars used to enjoy eat! It shows a range of pearly grey hues. This is a great fresh caviar - without maturation - to enjoy its complex nuances in its own, just with a spoon (better if made of mother pearl). Its freshness and flavour is conquering the most demanding palates.

**Origin:** Riofrio (Granada, Spain)

**Country of Origin:** Spain **Spanish Name:** Caviar Ecológico Excelsius

**Species Scientific name:** *Acipenser naccarii* **Production method:** Organic Farmed

**Unit net weight:** 50g

**Ingredients:** Sturgeon roe, salt.

**Primary packaging:** Vacuum packed Glass jar

**Storage:** Chilled. 0-4°C

**Shelf life:** 12 months from production date

**Second life:** Once opened, keep refrigerated and consume within 48 hours