



**Piscifactoria Sierra Nevada** was formed in 1956 and originally established as a traditional aquaculture farm in Navarra.

With over 50 years of experience of fish farming and five farms including two of the largest sturgeon farms in Europe, today PSN is one of the largest sturgeon farms in the world, the largest *A.naccarii* breeders and the only farm to obtain organic certification for both its sturgeon and its caviar. The processes and the recipes developed in our laboratories throughout spring and autumn, the natural seasons for caviar producing, allows us to offer you caviar carefully produced specifically to your requirements. is extracted at its optimum maturity and has an almost perfect egg.

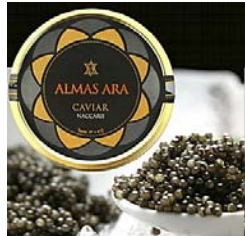
The taste and size of the caviar enrich the tasting experience with the colors ranging from light gray to dark gray, through to brownish gray.

### Almas Ara Caviar

1/30g

**SUPC 0412286**

Created using traditional Iranian methods, these eggs offer a delicate texture with very long flavors of walnut and cream. The maturing process is prepared in original tins for between 3 and 6 months.



### Almas Ara Caviar

1/100g

**SUPC 0412314**

Created using traditional Iranian methods, these eggs offer a delicate texture with very long flavors of walnut and cream. The maturing process is prepared in original tins for between 3 and 6 months.



### Almas Ara Caviar

1/250g

**SUPC 0412330**

Created using traditional Iranian methods, these eggs offer a delicate texture with very long flavors of walnut and cream. The maturing process is prepared in original tins for between 3 and 6 months.



Distributed by:

**CIAOIMPORTS**  
authentic specialty foods



**ALMAS ARA CAVIAR SHIPS VIA FEDEX STANDARD OVERNIGHT MON-THUS  
NO REFUSALS / NO RETURNS  
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**

