

# GOLDEN AGE BOTTARGA



**2017, Best Brand Award, Athens Chamber of Commerce & Industry**

RETAIL SIZE	7 oz
ITEM NO	50032
CASE	4 sticks

REVISED 3/13/2019

## TRIKALINOS

*Etoliko Lagoon, Greece*

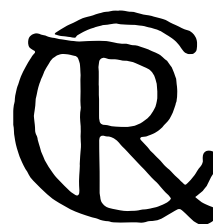
### SENSORY PROFILE

Golden Age Bottarga is destined for the more sensitive and sophisticated palate. Cured naturally without preservatives, this is a delicate, sweet version of Trikalinos' Bottarga. A shorter curing time, hand salting, and thin wax casing bring the same nutritional benefits but with less salt and more golden hues. Golden Age Bottarga has a relatively short shelf life. Trikalinos Bottargas have a higher moisture content and contain less sodium than other Bottargas. These are rich in protein, fatty acids and vitamins and are a terrific source of omega-3/omega-6 ratio.

Golden Age is a delicacy which offers a multileveled flavor palette—the sea breeze, peat and iodine along with the long lasting, creamy aftertaste of roasted almonds. Eat on toasted bread, or atop raw scallops, pasta or risotto. Accompany with premium vodka, single malt whiskey, champagne, young and dry wines or fine distillates.

### TRADITION

The Trikalinos family began production in 1856 and today sells 80% of their yearly production in Greece. The Etoliko lagoon, where they source all of their grey mullet, is well recognized as a source of these wild (not farm raised) fish. Grey mullet is recognized as the highest quality roe for this prized preservation technique. The family's 100-plus years of experience enables them to skillfully use an exacting balance of salt and drying to produce a product with the highest possible moisture content, yielding the most flavor.



**ROGERS  
COLLECTION**