



# Gariguette Strawberry

Origin France (Lot et Garonne)

BRIX | 15,5  
(\* / -2)

ACIDITY	<div style="width: 20%;"></div>
BITTERNESS	<div style="width: 0%;"></div>
SUGAR	<div style="width: 30%;"></div>
LENGTH OF FLAVOUR	<div style="width: 40%;"></div>
HARVEST	<div style="display: flex; justify-content: space-between;"> <div>JAN</div> <div>FEB</div> <div>MAR</div> <div>APR</div> <div>MAY</div> <div>JUN</div> </div> <div style="display: flex; justify-content: space-between;"> <div>JUL</div> <div>AUG</div> <div>SEP</div> <div>OCT</div> <div>NOV</div> <div>DIC</div> </div>
COLOUR	Light red
FLAVOUR COMBINATIONS	White peach, rhubarb, yuzu

The Gariguette strawberry from Lot-et-Garonne was selected by Maison Ponthier notably for the intensity of its flavour, its fine sweet/acidic balance and its red gourmand colour. This variety enjoys the department's typical climate, which is simultaneously basked in oceanic and Mediterranean influences. The first mass producers of the French Gariguette, our strawberry growers are also the first of the season to deliver their precious rubies, again thanks to the characteristics of the local soil. Recognised by enthusiasts thanks to its elongated tapered shape and red-orange colour, this variety is one of the department's gastronomical and economical gems, with an important reputation all over France.



❄️ FROZEN

Purée 10kg

Purée 1kg

Store at -18°C (0°F). 30 months shelf life from production date. After defrosting, store at +2°C/+4°C and **use within 15 days**. For optimal quality, defrost in the refrigerator for 24 to 48 hours. Do not refreeze once defrosted.



💧 CHILLED

Purée 1kg

Storage at +2°C/+6°C. **15 months** shelf life from production date. After opening, must be kept in refrigerator and **used within 12 days**.