



# Mara des Bois Strawberry

Origin France (Dordogne)

BRIX | 15  
(+/-2)

ACIDITY	<div style="width: 10%;"></div>
BITTERNESS	<div style="width: 0%;"></div>
SUGAR	<div style="width: 40%;"></div>
LENGTH OF FLAVOUR	<div style="width: 45%;"></div>
HARVEST	<div style="display: flex; justify-content: space-between;"> <span>JAN</span> <span>FEB</span> <span>MAR</span> <span>APR</span> <span style="background-color: #ccc;">MAY</span> <span style="background-color: #ccc;">JUN</span> </div> <div style="display: flex; justify-content: space-between;"> <span>JUL</span> <span>AUG</span> <span>SEP</span> <span>OCT</span> <span>NOV</span> <span>DEC</span> </div>
COLOUR	Pink-red
FLAVOUR COMBINATIONS	White peach, tomato, passion fruit, wild yuzu

Dordogne's high-quality Mara des Bois strawberry is cultivated in the region's prime areas, guaranteeing fruit that is harvested at optimal ripeness, with the perfect sweetness, balance and fragrance. Dordogne boasts all the elements necessary for the cultivation of this delicious variety: sun exposure, limited temperature variation thanks to the region's opening onto the ocean, and light, permeable and humus-rich soil. What distinguishes our partner producers is their development of cultivation practices that make the most of the draining and humus-rich soil, which was historically covered by extensive chestnut forests. Dordogne is actually characterised by the almost constant presence of forest, which is closely linked to the production plots. These cultivation practices support the development of the taste and texture of the Mara des Bois strawberry.



❄️ FROZEN

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**.