



WHAT INFLUENCES THE TASTE OF FISH?

There are 3 factors we consider most important in DECLEVA'S ALPENFISCH:
WWW.DECLEVAS.AT

1. WATER QUALITY AND TEMPERATURE

The cleaner the water and the lower the water temperature - the tastier the fish will be. In our ponds in Mariazell the water comes from springs and directly from Alpine Hochschwab massif and offers perfect living conditions for our fish.



2. WATER FLOW

The flow provides the necessary movement, oxygen and the vital supply of clean and fresh water. Movement affects the fish, which in turn has a positive influence on the firm texture of the meat and subsequently on the taste. If you move a lot, you need energy.

3. THE FEED

The more natural and varied the food - the tastier the fish will be. The ORGANIC certified feed, we use in DECLEVA'S ALPENFISCH, contains a wide variety of proteins, legumes, grains and vitamins, which is exactly what the fish need.