



## *Pewen (pay-wen) Wild Patagonian King Salmon*

### **Patagonian King Salmon?**

In an undisturbed wilderness of rugged mountains and valleys nested in Chile's Patagonian region, the Toltén River begins its journey to find its way to the sea. The emerald waters offer an unexpected prize.

Forty years ago, the renowned Columbia River King salmon was introduced to the river with the hope of creating a commercially harvestable population. The efforts were not successful. The investors left but a few King salmon had established a new home.

The Kings gradually expanded their range and an exclusive sports fishery followed them. The salmon have done well. They have assuredly rooted themselves into their new home and their numbers have finally reached the point where a limited commercial harvest is possible.



### **WILD PATAGONIAN CHINOOK, KING SALMON**

**SEASON:** Dec 16th through March 15th.

**CATCH METHODS:** Hand Netted, and hook and line.

**SIZING RATIOS:** Sizing ranges large on this untapped fishery 7-11 (15%), 11-18 (20%), 18-30 (50%), 40+ (15%) The Collosals!!

**CHEMICAL FREE:** No additives are used in our fresh or frozen Pewen King Salmon.

**PACK SIZE:** Catch weight 45 lb boxes.

**FROZEN FORM(S):** IVP Fillets.

**INDIVIDUALLY NUMBERED FISH/TAIL TAGGED:** Individually numbered for full transparency and quality assurance. Each tag leads directly to one of the boats certified to harvest Pewen King salmon.

### *Pewen a trophy fish.*

Like their thoroughbred cousins in the Columbia River, the Patagonian King has a fat content that exceeds 14%. The salmon are very large, 75% of our fish are 18-30 lbs. Some are larger. King salmon of this size bring memories of the days when our northwestern waters brought us many large fish. Wheeler Seafood is committed to maintaining the robust size of the Patagonian King.

This is a small commercial fishery. The season begins in late December and continues through February. A sustainable balance is maintained for both sportsman and commercial fishermen alike.

Our fish are harvested by the indigenous inhabitants of this region of Chile, the Mapuche. The Mapuche fishermen harvest small amounts of salmon one night at a time. The fish arrive in the US three days later. A truly artisanal fishery

The Chilean government is vigilant in its commitment to avoid the mistakes that have been made in the history of other wild salmon fisheries. The Pewen King salmon fishery quota is 100% owned by the indigenous communities.

