

# Sea bass

## From the pool to the dish

This fish grows in the in the Atlantic Ocean, from Norway to Senagal . Mediterranean

Sea bass is one of the species that grows most frequently in the marine farms for domestic consumption.

In 2008, 110000 tonnes of this species were produced, behind salmon and sea bream. He began to breed in natural maritime lagoons, surrounding the fry that lived in these areas. From the 60s of the 20th century, it became an industrial activity thanks to the techniques of captive breeding and more and more booming because extractive fishing is at its limit.



## Seasonal migration

The sea bass supports changes in salinity very well, which is why it is frequently introduced in the estuaries and mouths of rivers. Here it is during the warm weather and migrates to the sea when the weather cools.

## Appreciated in gastronomy

It is a very valuable species in gastronomy due to its quality in the market and in aquaculture due to its economic value.

## characteristics

One of the characteristics of this species is that it has a black spot on both sides of the head. When they are young they form great banks, but when they are adults they abandon this custom and swim alone, they only join to attack the sardines. They are pre-produced between December and March