

BASIC WATER REPORT

Date of tasting: June 5 2025
Location: Bled, Slovenia
Water number: 6

1. GENERAL DESCRIPTION

Water Name:	Jirisan 1915
Country of Origin:	South Korea
Water Type:	Still
Total Dissolved Solids (TDS):	100 mg/L
Hardness:	Moderately (75.0 mg/L)
pH:	7.8
Mineral composition (mg/l)	
Magnesium (Mg):	1.8 - 3.0
Calcium (Ca):	15.6. – 25.0
Sodium (Na):	6.0
Source:	Natural mineral water



2. BWF STANDARDS:



Hydration

It means that the water is suitable for drinking in larger quantities to hydrate the body, and thus for daily use – for example, to quench thirst. These are still waters without CO₂, with lower mineral content and more balanced mineralization compared to the category of "Hydration with Purpose." Generally, these waters have a neutral taste, though this is not always the case; some waters in this category may have milder flavors. They can also be paired with food, though less frequently than those in the "Hydration with Purpose" category. They are excellent for mixing with various teas, herbs, coffee, and more.

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TECHNICAL EVALUATION

Parameter	Evaluation
3. Clarity:	Brilliant
4. Unpleasant Smells:	None
5. Freshness:	Medium
6. Acidity:	Low
7. Saltiness:	Low
8. Structure:	Low-Medium
9. Softness:	Moderate
10. Balance:	Good
11. Presence of flavor:	3-7 seconds
12. Overall quality:	Good
13. Experienced flavors:	light, salty, sweet, soft, rocky*
14. Other experienced flavors:	bamboo flavor

*The flavors are listed in order, starting from the most prominent to the least noticeable.

15. HEALTH CONSIDERATIONS

For people with recommended low Na intake.

FOOD AND BEVERAGE PAIRING

Category	Recommended Pairing
16. Europe Style Food:	Plain and simple dish, rice, potatoes, steamed vegetables
17. Asian Style Food:	Boiled mushrooms, corn
18. Coffee:	Sweet, light coffee
19. Tea:	Taiwan Oolong Tea
20. Gin Type:	Old Tom
21. Wine Type:	Less aromatic elegant wines (Pinot Noir)

Method of evaluation:

The international water tasting took place as part of 2025 Bled Water Forum with the help of Aquinity8 and was conducted under the auspices of the European Water Sommelier Association. We organized a **basic evaluation**. Should you wish us to explore your water in more depth and create pairings with food, other beverages, and health aspects, we can arrange this individually.

The expert panel of water sommeliers tasted the water and described it using the following 21 attributes. In other words, they translated the characteristics of the water into words. This is the first water assessment in which the jury **did not score the water**. As we see water as a public good, we want to use these descriptions to help people understand how to use water most effectively in their daily lives.

The jury consisted of certified water sommeliers:

Mr. Haneul Kim, Water Sommelier by Korean International Sommelier Association and European Water Sommelier Association

Mr. Danijel Galjot, Water Sommelier by European Water Sommelier Association

Mr. Samo Frantar, Water Sommelier by European Water Sommelier Association

Mrs. Satja Sajko, Water Sommelier by European Water Sommelier Association

Mrs. Tadeja Jakus, Water Sommelier by European Water Sommelier Association

Mrs. Lea Terseglav, Water Sommelier by European Water Sommelier Association