

# BASIC WATER REPORT

Date of tasting: June 5 2025  
Location: Bled, Slovenia  
Water number: 13

## 1. GENERAL DESCRIPTION

Water Name:	<b>La Sasse</b>
Country of Origin:	France
Water Type:	Still
Total Dissolved Solids (TDS):	206 mg/L
Hardness:	Very hard (202.0 mg/L)
pH:	7.6
Mineral composition (mg/l)	
Magnesium (Mg):	3.0
Calcium (Ca):	76.0
Sodium (Na):	0.6
Source:	Spring



## 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 CO<sub>2</sub>, 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:	Clear
4. Unpleasant Smells:	None
5. Freshness:	Medium
6. Acidity:	Medium
7. Saltiness:	Low
8. Structure:	Medium
9. Softness:	Hard
10. Balance:	Very well
11. Presence of flavor:	3-7 seconds
12. Overall quality:	Good
13. Experienced flavors:	creamy, sweet, chalky, salty, soft, rocky, silky*
14. Other experienced flavors:	/

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

## 15. HEALTH CONSIDERATIONS

Suitable for day-to-day hydration and for people with recommended low Na intake. Suitable for children

## FOOD AND BEVERAGE PAIRING

Category	Recommended Pairing
16. Europe Style Food:	Special raw food, oysters
17. Asian Style Food:	Sweet cake with sugar based. white cream fish
18. Coffee:	/
19. Tea:	Root tea
20. Gin Type:	Compounded
21. Wine Type:	Sparkling wines classical method

### 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