

# **BASIC WATER REPORT**

Date of tasting: June 5 2025
Location: Bled, Slovenia

Water number:

### 1. GENERAL DESCRIPTION

| Water Name:                   | Wossa              |  |
|-------------------------------|--------------------|--|
| Country of Origin:            | Austria            |  |
| Water Type:                   | Still              |  |
| Total Dissolved Solids (TDS): | 13 mg/L            |  |
| Hardness:                     | Slightly (19 mg/L) |  |
| pH:                           | 7.95               |  |
| Mineral composition (mg/l)    |                    |  |
| Magnesium (Mg):               | 1.0                |  |
| Calcium (Ca):                 | 6.0                |  |
| Sodium (Na):                  | 3.0                |  |
| Source:                       | Spring             |  |



## 2. BWF STANDARDS:



# Hydration with purpose

This means that the water is suitable for drinking in smaller quantities, as in the "Hydration" category, and is consumed with a specific purpose, such as a desire for bubbles, a preference for lower/stronger-tasting water based on its composition, a search for different flavors that the water offers, which may be less/more intense, or mixing with other beverages, and pairing with food where there are various options, etc. In this category, the waters are mostly carbonated, though there are also non-carbonated options that are less or more mineralized compared to the hydration

waters. The recommended amount for smaller consumption varies by individual. Compared to the "Hydration" category, where water is consumed to hydrate the body and is measured in liters per day, the recommended amount here is at least halved. You will need to judge for yourself how much you enjoy consuming each water in this category. For comparison – if you are thirsty, you can drink a much larger quantity of still water than carbonated water, especially when consuming large amounts quickly.

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#### **TECHNICAL EVALUATION**

| Para | ameter                     | Evaluation                |
|------|----------------------------|---------------------------|
| 3.   | Clarity:                   | Clear                     |
| 4.   | Unpleasant Smells:         | None                      |
| 5.   | Freshness:                 | Medium                    |
| 6.   | Acidity:                   | Low                       |
| 7.   | Saltiness:                 | Low                       |
| 8.   | Structure:                 | Low                       |
| 9.   | Softness:                  | Moderate                  |
| 10.  | Balance:                   | Very well                 |
| 11.  | Presence of flavor:        | 3-7 seconds               |
| 12.  | Overall quality:           | Good                      |
| 13.  | Experienced flavors:       | soft, light, sour, salty* |
| 14.  | Other experienced flavors: | 1                         |

<sup>\*</sup>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: | Cold starters and sea food                     |
| 17. Asian Style Food:  | Fresh salad, potato, rice                      |
| 18. Coffee:            | Light and fruity, Panama Geisha                |
| 19. Tea:               | Green tea                                      |
| 20. Gin Type:          | London Dry or London Gin                       |
| 21. Wine Type:         | White mineral fresh wines, less aromatic wines |

#### 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