

MINERAL WATER SENSORY ASSESSMENT



PLOSE NATURALE

Name of source: Plose

Place of exploitation: Bressanone, Italy

Carbon dioxide category: Still

Licence number: 21-04

Assessment date: February 2021

Sensory Description

Appearance:

Plose Naturale presents a wonderful crystal clear appearance with a silver shiny surface in the glass.

Aroma:

A pure and neutral scent characterizes this still mineral water.

Taste:

Creamy, soft melt on the palate. Velvety sensation initially spreads across the tongue and then throughout the entire mouth. The first swallow is harmonious and balanced due to low mineralization, finishes pleasantly off-dry and encourages further drinking.

A mineral water for the connoisseur!



MINERAL WATER SENSORY ASSESSMENT



Recommended pairings

Plose Naturale stands out significantly from other waters due to its very low mineralization. Its smooth character allows this natural mineral water to be paired across the spectrum:

Suitable for mixed drinks:

To create light spritzers with high-quality fruit juices – such as the BioPlose products – Plose Naturale is the ideal mixer. Due to the extremely low hydrogen carbonate content of the mineral water, even the diluted juices retain their full acidic and fruity notes.

Suitable for tea:

Its delicate presentation due to the very low mineralization predestines this mineral water for the preparation of exquisite teas. Be they strong or subtle black teas or expressive green teas, Plose Naturale exposes all of the tea's sensory secrets. The tea retains its bright, clear color and its aromas can develop fully.

Suitable to accompany coffee:

Plose Naturale is an excellent companion to strong and very roast aromatic coffee variations. With its neutral note, this still mineral water prepares the palate with every sip.

Suitable to accompany wine:

Due to its origin, the light Plose Naturale has very low dry residue, so there can be no interaction between wine aromas and minerals, so the character of the wine can fully develop in the company of Plose Naturale. In particular, heavier, tannin-rich red wines such as Cabernet Sauvignon or Nebbiolo remain perfectly balanced, but also a lighter Vernatsch is well-matched with this fine mineral water.



MINERAL WATER SENSORY ASSESSMENT



Food pairing:

Due to its harmonious, restrained character, Plose Naturale emphasizes the flavorful features of any dish. Light dishes such as colorful salad variations and steamed fish specialties gain fullness with this pairing. More savoury dishes such as steaks and pasta creations acquire even more character in the presence of this mineral water.

Physiological characteristics

With only 1.1 mg/l sodium, Plose Naturale is certified as „low sodium“ (maximum concentration for certification according to Directive 2009/54/EC: 20 mg/l sodium).

In addition, Plose Naturale is certified as „very low mineralized“ with 22 mg/l dry residue (maximum concentration for certification according to Directive 2009/54/EC: 50 mg/l).



Characteristic chemical composition

Sodium: 1,1 mg/l	Sulfate: 3,4 mg/l
Magnesium: 1,4 mg/l	Hydrogen carbonate: 14 mg/l
Calcium: 2,0 mg/l	Chloride: < 0,4 mg/l
Potassium: < 0,2 mg/l	Nitrate: 1,0 mg/l
Residue at 180°C: 22 mg/l	