MINERAL WATER SENSORY ASSESSMENT

akvilė still



Source: Akvilė
Source Location: Viečiūnai, Druskininkai municipality (Lithuania)
Carbonation: still
Licence number: 24-03
Assessment date: August 2024 (valid until August 2027)

Sensory description

Appearance: crystal clear appearance with a beautifully reflective surface.

Aroma: pure, fresh and neutral scent.

Taste and mouthfeel: very mild and velvety on the palate, due to the low and harmonious mineralisation of *akvilė still*. A delicate, creamy sensation spreads across the tongue, which very quickly takes over the entire mouth. At the end a velvety feeling remains on the tongue.

A mineral water which encourages further drinking!

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Pairing Recommendations

As a low-mineralised water with a harmonious sensory character, *akvilė still* is the ideal companion to put dishes or drinks in the right light.

Suitability with wine: its neutral character makes *akvilė still* the ideal companion for wine. In particular this water is excellent for medium and strong red wines or cuvées with barrique ageing and for wines with a higher alcohol content and strong tannins.

Suitability for coffee: due to its softness, this still water is an excellent companion to coffees that have very distinct flavours. The coffee retains its characteristic aroma in all cases. In cappuccino and latte, the creamy mouthfeel is supported and enhanced by *akvilė still.*

Suitability for tea preparation: the low mineralization of *akvilė still* is also an excellent basis for the preparation of different tea- and infusion-specialities. Especially fine tea specialities like Darjeeling can develop their flowery aroma very well. Also herbal and fruit infusions retain their characteristics when brewed with *akvilė still*.

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Suitability for food pairing: *akvilė still* a perfect match for dishes, as it elegantly and unobtrusively underlines the character of the dishes through its harmonious mineralisation.

We particularly recommend this natural mineral water with fruity summer salads and light fish and poultry dishes.

It also harmonises well with creamy, tart and fruity desserts, making them a special treat thanks to its fine character.

Physiological characteristics

With only 2.3 mg/l sodium, *akvilė still* is certified as "low in sodium" (maximum concentration for certification according to Directive 2009/54/EC: 20 mg/l sodium).

According to Lithuanian hygiene standards HN 28:2003 *akvilė still* is also approved to be labelled as "Suitable for the preparation of infant food".

Characteristic chemical composition

Calcium: 49.3 mg/L	Bicarbonate: 173.8 mg/L
Magnesium: 5.9 mg/L	Sulphate: 1.0 mg/L
Sodium: 2.3 mg/L	Chloride: 3.0 mg/L
Potassium: 0.7 mg/L	Nitrate: not detectable
pH-value: 8.0	Nitrite: not detectable