

## Sensory Assessment and Recommendation

Mineral water has the natural purity. The various brands of mineral water differ in their different mineralization and carbonic acid dosage. A mineral water is the highest good that the planet earth has in store for mankind.

### Rosbacher Sparkling

Rosbacher sparkling stands out due to its balanced mineralization. The ideal ratio between calcium and magnesium emphasizes the special character of the taste.

Due to the high proportion of hydrogen carbonate, Rosbacher also goes well with red wines rich in tannins.

The carbonic acid enhances the freshness on the palate.

Tip: Rosbacher sparkling, a non-alcoholic alternative to an aperitif. This is because the carbonic acid is the important part for the development of the taste buds in the palate, not the alcohol. An aperitif should develop the sensory system for what follows. As a rule, one serves a Secco / Champagne. Especially suitable with Merlot, Cabernet Sauvignon, Bordeaux

### Elisabethen Quelle

Elisabethen Quelle is low in sodium and can be served with all dishes. This mineral water harmoniously accompanies a sequence of dishes with many aromas. The low mineralization allows the natural flavors of the ingredients to unfold.

Especially without carbonic acid an ideal companion for fruity wines.

Tip: especially suitable with Chardonnay, Riesling semi sweet, Sauvignon Blanc, Pinot Grigio

### Spirits

Mineral water is also excellent for cocktails. The refreshing carbonic acid gives fruits and other ingredients of the cocktails the special tingle, then without alcohol. Add a squeeze of lemon, a little mint and ginger, pour on Rosbacher and the soothing, refreshing aperitif is ready.

Whiskey connoisseurs like to dilute their drink with water. For this, I recommend Elisabethen Quelle for those who prefer a still drink and Rosbacher for those who prefer it sparkling.

In both cases, a very suitable companion for many high-quality spirits.

### LIZ The private spring

LIZ is also low in sodium and low in minerals. This is a suitable ratio to complement high quality natural flavors (truffles, herbs, etc.).

A perfect companion in high class gastronomy. Not only the very extravagant appearance due to the shapely carafe, but also the neutral taste of LIZ complements the results of the noble gastronomic art of cooking.

Tip: LIZ The private source with sparkling suitable for late harvest white wines, with still variant for rose wines.

A handwritten signature in blue ink, appearing to read "Martin Sons".

Martin Sons

Water Sommelier, trained chef, business economist for gastronomy and hotel business

Member of the Wassersommelier Union e.V., Gräfelting

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