

# OTAKIRI

reserve

Deepest spring, purest taste, refined by nature  
to complement fine food and wine

## Otakiri Reserve Taste Profile

The naturally low mineral content of Otakiri Reserve, still & sparkling, bottled water has a refreshing soft & subtle taste to the palate with a light and airy mouth feel. Drinking bottled water with food should be a journey, like your full dining experience. While Otakiri Reserve water compliments all food types; with it's delicate, sweet taste, it matches best with cuisine such as lamb, venison & trout.

Water that is high in mineral content can sometimes interfere with the taste of the meal and can make it less desirable to consume. Water with high TDS (Total Dissolved Solids) usually taste bitter, salty and sometimes have an unpleasant odour. The EPA (Environmental Protection Agency) suggests a limit of 500 TDS in water. Otakiri Reserve has a naturally low TDS of 130, making the waters taste clean, with even a hint of sweetness.

“The ideal bottled water should be rich in magnesium and calcium and have low sodium content” - Source, [www.mgwwater.com](http://www.mgwwater.com)

Otakiri is naturally rich in essential minerals including —

- Silica (helps repair connective tissue)
- Magnesium (great for heart disease)
- Calcium (maintains strong bones)

From the oldest, deepest springs in New Zealand, Otakiri Reserve artesian water is filtered through a deep volcanic plateau, taking over 50 years before it reaches the aquifer. Independently recognised as being the highest quality water in the country, this is exceptionally pure water, with a crisp, clear taste, and is naturally low in mineral content or trace elements.

The Otakiri Springs Aquifer is certified ‘premium’ in the European Market and it is the only Aquifer in New Zealand that has this premium certification.



red+whitecellar tasting note