



Mineral Water Pairing Chart



Recommended Pairings

Mineral water in all of its forms, sparkling to still, is the perfect way to support every meal adventure you desire. Utilize this chart to become a pairing master.

Water Pairing	Style ¹	Comments
Appetizers	Bold or Classic Sparkling	Bold flavors, bold sparkle. If your appetizers have spice, perhaps consider a lighter sparkle to play off the spice.
Salad	Effervescent	Either naturally carbonated or lightly carbonated, the slight change in mouth feel can provide a wonderful experience.
Pasta Course	Light	Bubbles can help cut through the richness of pasta sauces. The more subtle the sauce, the more subtle the water.
Fish Course ²	Still	Still but with a higher TDS and pH. This will play nicely off of the subtle flavors.
Main Course ²	Classic or Still (pH > 7.5)	This is all about richness and connecting to that. Classic sparkles will stand up to fattier meats as will a higher pH still water.
Dessert ²	Effervescent or Still	We are back to subtle vs. bold again. Chocolate begs for bubbles (lighter will not disrupt the chocolate), where a nice still option can pair well with fruit-forward dishes or less sweet desserts.



¹For a description of sparkle types used above, see FineWaters info on Balance here: <http://bit.ly/3sytxc0>

²We recommend Superior Natural Mineral Water as your choice for still water here due to mineral content, pH level, and overall mouth feel