

DE L'AUBIER

EAU DE SÈVE - SAP WATER

QUEBEC
Canada



Sap water



NOVEL. NOBLE. RENEWABLE.

A UNIQUE SOURCE

Each Spring, the maple tree goes through an internal natural osmosis process, pumping sap up from roots to leaves during the cold nights and flowing it back down during the warmer days. A tap is performed into the sapwood (called "aubier" in French) to harvest the sap during spring flows.

AN INNOVATIVE PROCESS

Maple sap contains various naturally occurring nutrients, essentially sugars. The sugar shacks use filtration membrane technologies to extract the sugary content of the sap in 15% of the initial volume, which is then boiled down to produce the renowned maple syrup.

Through the filtration phase, roughly 85% water content is removed from sap and left behind by maple sugar producers. Eau Matelo realized the great value of this wasted natural resource and developed a patent pending process to capture and bottle this "specialty" water stemmed from seasonally harvested maple sap, without using any chemical treatment.

AN EXCEPTIONAL WATER

The low content of mineral salts (61 ppm), consisting essentially of potassium, calcium and manganese, are specific to its organic nature, and make for its unique flavor. The result is an authentic and sophisticated full-bodied, silky, velvety water with delicate vegetal notes. Made to complement the greatest meals and to savor on grand occasions, DE L'AUBIER should be served at cellar temperature to appreciate its fine complexity.

TYPICAL ANALYSIS (P.P.M) :

MINERAL SALTS 61, FLUORIDE IONS 0,3, HARDNESS 7, CALCIUM (CA) 2, MANGANÈSE (MN) 0.023, POTASSIUM (K) 16.4, CHLORURE (CL) 7, BICARBONATE (HCO3) 35

PH 7,1

