

Special Features of Top Spring® Multi-Functional Water

Whole unopened bottle of wine, vinegar, soy sauce and cooking oil, After being soaked in Top Spring® Multi-Functional Water for 7 days, the quality elevates to an exceptionally high level!

Experiment on soaking whole unopened bottles of wine, vinegar, soy sauce and cooking oil in water

After being soaked in Top Spring® Multi-Functional Water for 7 days, the quality elevates to an exceptionally high level!

You can submerge unopened bottles of low-grade wine, vinegar, and soy sauce in 15 times their volume of Top Spring® Multi-Functional Water. After soaking for 7 days, the quality of the low-grade wine, vinegar, and soy sauce is elevated to high-grade, while high-grade products are further upgraded to premium quality.

For example:

- A US\$30 12-year Black Label Johnnie Walker whiskey becomes smoother than a US\$206 Blue Label.
- •A US\$90 12-year Macallan whiskey surpasses the smoothness of a US\$2,685 25-year Macallan, creating extraordinary economic value.



The whole unopened bottle of 12-year-old Black Label Johnnie Walker has a taste quality comparable to that of Blue Label Johnnie Walker after being soaked in water.



The whole unopened bottle of 8-year-old balsamic vinegar has a taste quality comparable to that of 12-year-old balsamic vinegar after being soaked in water.



The taste quality of the entire unopened bottle of Remy Martin VSOP after soaking in water is comparable to XO and Louis XIII.



The whole unopened bottle of affordable soy sauce can taste and taste comparable to high-priced soy sauce after being soaked in water.

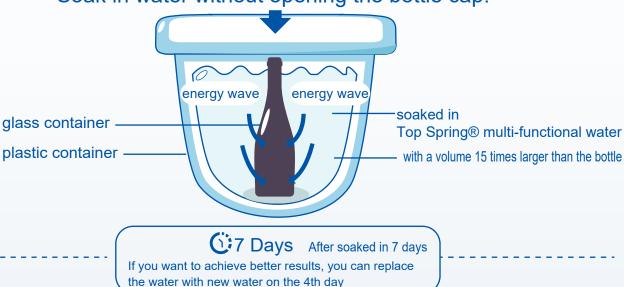
After immersing a full bottle of various distilled and fermented alcohols in Top Spring® Multi-functional water for 7 days, the quality elevates to a very high level, and high-level products are further enhanced to an even higher grade!

A 700ml bottle of 12-year-old Macallan priced at US\$90 has a smoother taste than a 25-year-old Macallan priced at US\$2,685.

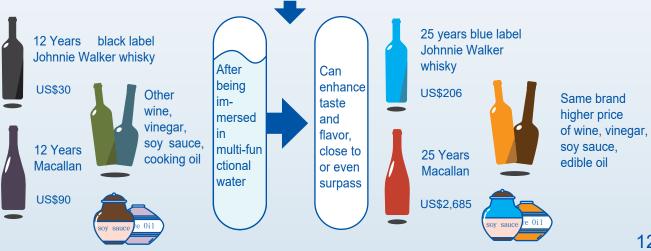
By immersing a full, unopened bottle of lower-grade alcohol in Top Spring® multifunctional water (with a volume 15 times larger than the bottle) for 7 days, the quality of the lower-grade alcohol can be elevated to a high level, and high-grade products can be upgraded to an even higher tier.

An unopened, low-priced vinegar or soy sauce, when soaked in Top Spring® multifunctional water for 7 days, is upgraded to an aged, premium product. If aged premium products are used for soaking, they can be transformed into even higher-grade aged vinegar or soy sauce.





The taste of a US\$30, 12-year-old Johnnie Walker Black Label whisky is smoother than the US\$206 Blue Label, or the US\$90 12-year-old Macallan is even smoother than the US\$2,685 25-year-old Macallan."



Experiment of Soaking an Unopened Bottle of Liquor in Water

You must try it yourself to personally experience this special feature that can create tremendous added value!



After soaking an unopened bottle of 12-year Macallan in water, its taste and quality can rival that of 25-year Macallan whisky.



After soaking an unopened bottle of 58% Kinmen Kaoliang in water, its taste and quality can rival that of 12-year aged Kinmen Kaoliang..



After soaking an unopened bottle of inexpensive red wine in water, its taste and quality can rival that of high-end red wine.



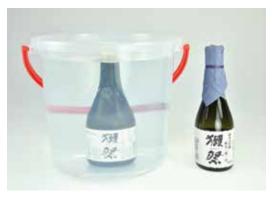
After soaking an unopened bottle of inexpensive red wine in water, its taste and quality can rival that of high-end red wine.



After soaking an unopened bottle of inexpensive vodka in water, its taste and quality can rival that of premium 13. vodka.



After soaking an unopened bottle of inexpensive rum in water, its taste and quality can rival that of high-end rum.



After soaking an unopened bottle of Japanese sake in water, its lower-priced variant becomes smoother and more flavorful than higher-priced ones.



After soaking an unopened bottle of 10-year balsamic vinegar in water, its taste and quality can rival that of 20-year balsamic vinegar.



After soaking an unopened bottle of apple cider vinegar in water, its taste becomes milder and smoother.



After soaking an unopened bottle of bitter tea oil in water, its taste becomes milder and smoother.



After soaking an unopened bottle of plum wine in water, its taste becomes smoother and more delicious.



After soaking an unopened bottle of apple cider vinegar in water, its taste becomes milder and smoother.



After soaking an unopened bottle of aged vinegar in water, its taste becomes milder and smoother.



After soaking an unopened bottle of olive oil in water, its taste becomes milder and smoother.

Quick Method to Enhance the Quality of Liquor, Vinegar, Soy Sauce, and Cooking Oil

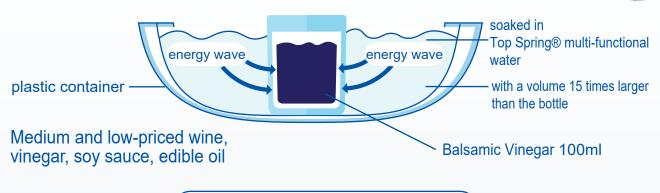
If you want to quickly enhance the quality of various beverages and condiments, simply open the bottle of any liquor, soy sauce, vinegar, or cooking oil, pour it into a thinner glass cup, then place the cup into a plastic container filled with 15 times the volume of Top Spring® Multi-Functional Water. Soak it in this water bath for 20 minutes, and the quality will be elevated to that of aged products!

For any low-priced whisky, brandy, sake, kaoliang, vodka, vinegar, or soy sauce, pour 100 ml into a thin glass cup. Then, add 1,500 ml of Top Spring[®] Multi-Functional Water into a 2-liter plastic basin. Place the glass cup in the water bath and soak for 20 minutes to achieve an aged quality.









After soaked in 20 minutes

Low-priced vinegar can be upgraded to high-quality vinegar. This method is not limited to vinegar—liquor, soy sauce, and other condiments can also be economically enhanced for various purposes, whether for cooking, drinking, or mixing beverages.



The taste and quality can surpass even that of 12-year aged Italian balsamic vinegar.

"CASANOVA" Aged Balsamic Red Grape Vinegar (12 Years Aged, 250 ml)

US\$58



Become high-priced wine, vinegar, soy sauce, cooking oil



Experiment of Soaking Liquids in Thin Glass Cups for Enhanced Quality

If you want to enhance the quality of alcohol, vinegar, soy sauce, or cooking oil on short notice, try this method: pour 100cc of the desired liquid into a slim glass cup. Then, fill a plastic container with 1,500cc of Top Spring® Multi-Functional Water and place the glass cup into the container, fully submerged. Let it soak for at least 20 minutes to elevate the quality to that of a well-aged product. For even better results, extend the soaking time if possible.



Pour 100cc of 12-year Johnnie Walker whisky into a thinner glass cup, then pour 1,500cc of Top Spring® Multi-Functional Water (15 times the volume) into a plastic basin. After soaking the glass cup in the water bath for 20 minutes, the taste becomes smoother, comparable to the high-end Johnnie Walker Blue Label. If time permits, you can continue soaking to maximize the resonant effect of the Top Spring® Multi-Functional Water in the bath.

After one soaking session, the used water can be repurposed for watering plants or other cleaning uses. If you wish to soak or enhance other beverages, please replace the water with fresh Top Spring® Multi-Functional Water before soaking again to achieve the best results.



Pour 100cc of inexpensive Kikkoman soy sauce into a thinner glass cup, then pour 1,500cc of Top Spring® Multi-Functional Water (15 times the volume) into a plastic basin. After soaking the glass cup in the water bath for 20 minutes, the taste becomes less salty and significantly improved, comparable to high-end soy sauce. If time permits, you can continue soaking to maximize the resonant effect of the Top Spring® Multi-Functional Water in the bath.

After one soaking session, the used water can be repurposed for watering plants or other cleaning uses. If you wish to soak or enhance other beverages, please replace the water with fresh Top 16. Spring® Multi-Functional Water before soaking again to achieve the best results.