





Aimee Kestenberg, \$238, aimeekestenberg.com



ASOS, \$48, asos.com



Mackage, \$440, mackage.com



Luana Italy, \$398, luanaitaly.com

Pop and Circumstance

Tons of plain-H₂O haters are getting fizzy with it, but rumors abound that carbonated waters could harm your health. We investigated, and the truth is quite refreshing.

By Cathryne Keller

The Rumor: BUBBLY'S NOT AS HYDRATING AS FLAT.

Last we checked, sparkling water was still wet. Its buzz comes from carbon dioxide, which does deliver that telltale bite—but doesn't prevent your body from absorbing moisture, says Susan Yeargin, Ph.D., a hydration expert at the University of South Carolina. In fact, one study found that after an intense workout, carbonated water replaced participants' fluids just as well as still.

The Rumor: IT'S BAD FOR YOUR TEETH AND BONES.

Carbonic acid, formed when H₂O meets CO₂, may erode tooth enamel in very high concentrations, but despite what you've seen on your Facebook feed, relax: As long as you don't down a six-pack per day (and your seltzer's not loaded with acidic fruit juice or cavity-causing sugar), your smile's safe, says Timothy Chase, D.M.D., a dentist in New York City. And in a study that looked at whether bubbly bevs are linked to lower bone-mineral density in women, all types of sparkling water got the all-clear.

The Rumor: SIPPING ADDS INCHES.

It's true that gulping down so many mini air pockets may be temporarily bloatingbut that's a good thing for your scale in the long run. Seriously: Researchers found that carbonated water may be significantly more filling than still, especially on an empty stomach. And the fuller you feel, the less likely you'll be to succumb to mindless munching. Just avoid versions loaded with artificial sweeteners, which may actually ramp up sugar cravings.

The Rumor: IT GIVES YOU HEARTBURN.

Researchers have debunked the idea that chugging effervescent water can cause acid reflux. That said, if you're already prone to heartburn (blurg!), you might want to stick with the plain stuff, especially with meals. Evidence suggests that bubbles may aggravate preexisting reflux issues by relaxing the lower opening of the esophagus, making it easier for acid to creep up your gullet, says Melina Jampolis, M.D., author of The Doctor on Demand Diet.

FIZZ FIGHT! Martin Riese, the only certified water sommelier in America, breaks down your bubbly options. **SELTZER** parkling water, this is the basic stuff: straight-up, unfiltered **CLUB SODA** tap water with added This one's tap plus with sulfur and sodium (about 75 milligrams per eight-ounce can) to mimic the taste of spring better base for booze—hence SPARKLING MINERAL WATER It comes straight from naturally carbonated springs though a few brands add extra CO₂). Also called sparkling content and taste vary

he

to

no

we

Ask

for

Imp PRIS

Anti

suici

child

Depr

psyc

asso

agitat

impu

use in

to des of the

© 2015 Pf





FEEL THE BURN

No, we're not endorsing Bernie Sanders for president, but if you

crave bubbles that hurt so good, opt

for cans or glass-plastic can't hold

pressure as well. And if icy is your MO,

go hard: Glass conducts heat slower than

aluminum does. Plus, it's free of BPA. a chemical in some cans and plastic bottles that's been linked to cancer and heart problems.

> "I'm not usually a fan of carbonated drinks, but the robust black cherry flavor has brought me over to the bubbly side!" Laura Sampedro. production director



HINT FIZZ WATERMELON

"The subtle, not-too-sweet taste is evidence that it's not made with a ton of sugar. A sip makes me think of summer." Christina Heiser, online senior associate editor



"Fresh citrus with the perfect amount of carbonationenough to make your tongue tingle. but not burn." Deb Wenof, deputy photo editor



Can't live by bubbles alone? Kick things up a notch with tasty DIY infusions. Whether you buy the base at a store or make some yourself—products like SodaStream and Bonne O offer easy home carbonation, while fancy refrigerators now come with seltzer dispensers—try out these fresh takes on fizz.



TOATEA

Loose-leaf steepers can brew tea syrups—lots of tea, a little hot water-that you add to seltzer to make drinks like Poppin' Peach black tea for fewer than 10 cals per cup.



FRUIT COCKTAIL

Drop some berries or wedges of orange, mango, pineapple, or kiwi into your drink for fruity flavor-and a healthy post-sipping snack.



FREEZE-FOR-ALL

Fill an ice tray with coconut water (plain or chocolate), then add the chilled cubes to your glass for a gradually intensifying, tropical-tasting spritzer.