# PAR Greek Wine Award 2017

PAR-System
Copyright Martin Darting

## Malagousia "Agerino" - Koutsodimos Winery
## rated 24.02.2017

**Award: Gold**

| | |
|---|---|
| **Total points** | **91** |
| ID Database | **28606** |
| Vintage | **2016** |
| Primary grape / grape varieties | **Malagousia** |
| Quality | **PGI - Protected Georgraphical Indications** |
| Country - region | **Griechenland - Peloponnes - Nemea** |
| Alcohol in vol.% | **12.70** |
| Residual sugar in g/l | **2.80** |
| Acid in g/l | **6.30** |
| Aged in | **Steel barrel** |
| Faultless | **yes** |
| Fault | |
| Defects/Fault/Diseases | |
| Vinification | |

| | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| reductive - - - oxidative | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| modern - - - traditionel | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

**analysis - intensity assessment**

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Clarity | | | | | | | | | | | ■ |
| colorless-green-yellow-brown | | | | ■ | | | | | | | |
| Color intensity | | | | | | ■ | | | | | |
| herbal | | | | | | | | | ■ | | |
| Roasted flavors | | | | | | | ■ | | | | |
| malo-lactic | | | | | | | | ■ | | | |
| aetherische Kraeuter | | | | | | | | | ■ | | |
| Aprikosenkerne | | | | | | ■ | | | | | |
| Intensity | | | | | | | | ■ | | | |
| Sweet | | ■ | | | | | | | | | |
| Sour | | | | | | ■ | | | | | |
| Salty, mineral / extract | | | | | | | ■ | | | | |
| Bitter | | ■ | | | | | | | | | |
| Phenole / tannin | | | | ■ | | | | | | | |
| Astringency | | ■ | | | | | | | | | |
| Alcohol impression | | | | | | | ■ | | | | |
| $CO^2$ | | ■ | | | | | | | | | |
| Intensity / volume | | | | | | | ■ | | | | |
| Length / finish | | | | | | | | ■ | | | |
| Balance | | | | | | ■ | | | | | |

**ranking - quality assessment**

| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
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Potential **2020**