# PAR Wine Award International 2017

PAR-System
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## Saperavi - Satsnakheli - Tchotiashvili Vineyards
## rated 16.11.2017

**Award: Gold**

| | |
|---|---|
| **Total points** | **90** |
| ID Database | **30695** |
| Vintage | **2013** |
| Primary grape / grape varieties | **Saperavi** |
| Quality | |
| Country - region | **Georgien - Kakheti** |
| Alcohol in vol.% | **13.50** |
| Residual sugar in g/l | |
| Acid in g/l | |
| Aged in | **Qvevri** |
| Faultless | **yes** |
| Fault | **Brettanomyces** |
| Defects/Fault/Diseases | |
| Vinification | |

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 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 | | | | | | | | ■ | | | |
| violet - red - brown | | | | | | ■ | | | | | |
| Color intensity | | | | | | | | ■ | | | |
| annimally | | | | | | | ■ | | | | |
| earthy | | | | | | | ■ | | | | |
| spicy | | | | | | ■ | | | | | |
| pepper | | | | | | | ■ | | | | |
| gtr. Blaetter | | | | | | ■ | | | | | |
| 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 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Clarity | | | | | | | | | | | ■ |
| violet - red - brown | | | | | | | | | | | ■ |
| Color intensity | | | | | | | | | | ■ | |
| annimally | | | | | | | | | ■ | | |
| earthy | | | | | | | | | | ■ | |
| spicy | | | | | | | | | | ■ | |
| pepper | | | | | | | | | | ■ | |
| gtr. Blaetter | | | | | | | | | ■ | | |
| Intensity | | | | | | | | | | ■ | |
| Sweet | | | | | | | | | | | ■ |
| Sour | | | | | | | | | | ■ | |
| Salty, mineral / extract | | | | | | | | | | ■ | |
| Bitter | | | | | | | | | ■ | | |
| Phenole / tannin | | | | | | | | | ■ | | |
| Astringency | | | | | | | | | | ■ | |
| Alcohol impression | | | | | | | | | | | ■ |
| $CO^2$ | | | | | | | | | | | ■ |
| Intensity / volume | | | | | | | | | | ■ | |
| Length / finish | | | | | | | | | ■ | | |
| Balance | | | | | | | | | | ■ | |

| | |
|---|---|
| Potential | **2030** |