# PAR Wine Award International 2019

PAR-System
Copyright Martin Darting

## M Miliarakis
## Minos Cretan Wines SA
## rated 15.02.2019

**Award: Top Gold**

| | |
|---|---|
| **Total points** | **97** |
| ID | **35780** |
| Vintage | **2018** |
| Primary grape / grape varietie | **Malvasia di Candia / Malvasia Aromatica** |
| Quality | **Epitrapezios Inos (Tafelwein)** |
| Country - region | **Griechenland - Kreta** |
| Alcohol in vol.% | **12.30** |
| Residual sugar in g/l | **1.74** |
| Acid in g/l | **6.45** |
| Aged in | **Steel barrel** |
| Sulphur free/total in mg/l | **34,8/136** |
| Faultless | **yes** |
| Fault | |
| Defects/Fault/Diseases | |

Form of maturation

| | 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 | | | | | | | | | | | ■ |
| colorless-green-yellow-brown | | | | | ■ | | | | | | |
| Color intensity | | | | | | ■ | | | | | |
| fruity | | | | | | | | | ■ | | |
| floral, flowery | | | | | | | | | | ■ | |
| minerality | | | | | | | | | ■ | | |
| Tropische Fruechte | | | | | | | | | | ■ | |
| Veilchen | | | | | | | | | ■ | | |
| 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 | | | | | | | | | | | ■ |
| colorless-green-yellow-brown | | | | | | | | | | | ■ |
| Color intensity | | | | | | | | | | ■ | |
| fruity | | | | | | | | | | | ■ |
| floral, flowery | | | | | | | | | | | ■ |
| minerality | | | | | | | | | | | ■ |
| Tropische Fruechte | | | | | | | | | | | ■ |
| Veilchen | | | | | | | | | | | ■ |
| Intensity | | | | | | | | | | | ■ |
| Sweet | | | | | | | | | | | ■ |
| Sour | | | | | | | | | | ■ | |
| Salty, mineral / extract | | | | | | | | | | | ■ |
| Bitter | | | | | | | | | | ■ | |
| Phenole / tannin | | | | | | | | | | | ■ |
| Astringency | | | | | | | | | | | ■ |
| Alcohol impression | | | | | | | | | | ■ | |
| $CO^2$ | | | | | | | | | | ■ | |
| Intensity / volume | | | | | | | | | | | ■ |
| Length / finish | | | | | | | | | | | ■ |
| Balance | | | | | | | | | | ■ | |

exaltation

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| little - - - much | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | **10** |

| | |
|---|---|
| Potential | **2022** |