internationaler bioweinpreis 2020 - Frühjahrsverkostung

ZWO von der Saar
Dr. Frey
rated 09.05.2020

PAR-System
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Total points	**90**	**Award: Gold**
Category	**white wine**	45473
Vintage	**2018**	
Primary grape / grape varietie	**Riesling / Weißburgunder**	
Quality	**Deutscher Qualitätswein**	
Country - region	**Deutschland - Mosel**	
Alcohol in vol.%	**12.20**	
Residual sugar in g/l	**23.10**	
Acid in g/l	**5.40**	
Sulphur free/total in mg/l	**37/118**	
Aged in / Form of maturation	**Edelstahl - reduktiv / spontan vergoren**	

analysis - intensity assessment

little->clearly ... significantly recognisable

	0	1	2	3	4	5	6	7	8	9	10
Clarity											■
colorless-green-yellow-brown								■			
Color intensity									■		
fruity								■			
minerality							■				
spicy								■			
Melone								■			
Apple								■			
Intensity								■			
Sweet								■			
Acid - gustatory							■				
Acid Irritation (haptic)							■				
Salty, mineral / extract							■				
Bitter		■									
Phenole / tannin		■									
Astringency		■									
Alcohol impression						■					
CO^2			■								
Intensity / volume								■			
Length / finish									■		
Balance									■		

ranking - quality assessment

Fault ... drinkable->perfect

	0	1	2	3	4	5	6	7	8	9	10
Clarity											■
colorless-green-yellow-brown											■
Color intensity											■
fruity										■	
minerality									■		
spicy									■		
Melone									■		
Apple										■	
Intensity									■		
Sweet										■	
Acid - gustatory										■	
Acid Irritation (haptic)										■	
Salty, mineral / extract									■		
Bitter											■
Phenole / tannin											■
Astringency											■
Alcohol impression											■
CO^2											■
Intensity / volume										■	
Length / finish									■		
Balance									■		

Summary

Stilistik

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

exaltation

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

Potential 2020