# ORGANIC WINE AWARD INTERNATIONAL 2021 - autumn

PAR-System
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## 2020 Sardonillo Ecológico
## ECOLECERA
**bewertet am 02.10.2021**

| | | |
|---|---|---|
| **Gesamtpunktzahl** | **91** | **Auszeichnung: Gold** |
| Kategorie | **Rotwein** | 50058 |
| Jahrgang | **2020** | |
| Hauptrebsorte / Rebsorten | **Tempranillo** | |
| Qualität | **IGP** | |
| Land - Region | **Spanien - Aragón** | |
| Alkohol in vol.% | **14.35** | |
| Restzucker in g/l | **2.70** | |
| Säure in g/l | **4.90** | |
| Schwefel freie/ges. in mg/l | **16** | |
| Ausbau / Ausbauart | **Edelstahl** | |

**Analyse - Quantitative Einschätzung**

| | wenig->deutlich / signifikant erkennbar | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | | | ■ |
| Violett - Rot - Braun | | | | | ■ | | | | | | |
| Farbintensität | | | | | | | | | | ■ | |
| fruchtig | | | | | | | | | | ■ | |
| animalisch | | | | | | | | | ■ | | |
| würzig | | | | | | | | | ■ | | |
| Schwarze Johannisbee | | | | | | | | | | ■ | |
| ledrig | | | | | | | | | ■ | | |
| Gesamtintensität | | | | | | | | | | ■ | |
| Süß | | | | | ■ | | | | | | |
| Säure - gustatorisch | | | | | | | ■ | | | | |
| Säure Irritation (Haptik) | | | | | ■ | | | | | | |
| Extraktdichte | | | | | | | | ■ | | | |
| Bitter | | | | ■ | | | | | | | |
| Adstringenz | | | | | | | | ■ | | | |
| Phenole / Tannin | | | | | | | | | ■ | | |
| Alkoholeindruck | | | | | | | ■ | | | | |
| CO2 | | ■ | | | | | | | | | |
| Intensität / Volumen | | | | | | | | | | ■ | |
| Nachhall / Länge | | | | | | | | | | ■ | |
| Balance | | | | | | | | | ■ | | |

**Ranking - Qualitative Einschätzung**

| | Fehler / trinkbar->optimal | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | | | ■ |
| Violett - Rot - Braun | | | | | | | | | | | ■ |
| Farbintensität | | | | | | | | | | | ■ |
| fruchtig | | | | | | | | | | | ■ |
| animalisch | | | | | | | | | | ■ | |
| würzig | | | | | | | | | | ■ | |
| Schwarze Johannisbee | | | | | | | | | | | ■ |
| ledrig | | | | | | | | | | ■ | |
| Gesamtintensität | | | | | | | | | | ■ | |
| Süß | | | | | | | | | | | ■ |
| Säure - gustatorisch | | | | | | | | | | ■ | |
| Säure Irritation (Haptik) | | | | | | | | | | ■ | |
| Extraktdichte | | | | | | | | | ■ | | |
| Bitter | | | | | | | | | ■ | | |
| Adstringenz | | | | | | | | | | ■ | |
| Phenole / Tannin | | | | | | | | ■ | | | |
| Alkoholeindruck | | | | | | | | | | ■ | |
| CO2 | | | | | | | | | | | ■ |
| Intensität / Volumen | | | | | | | | | | ■ | |
| Nachhall / Länge | | | | | | | | | | ■ | |
| Balance | | | | | | | | | | ■ | |

### Zusammenfassung

### Stilistik

| | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| reduktiv - - - oxidativ | 0 | 1 | **2** | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| modern - - - traditionell | 0 | 1 | 2 | **3** | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

### Begeisterungsindex

| | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| wenig - - - viel | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | **8** | 9 | 10 |

Potential 2025