WINE SYSTEM
TRUST YOUR SENSES

# ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

## The Oppener
## Weingut: Bioweingut Oppenauer
bewertet am 14.05.2022

| Gesamtpunktzahl | 95 | AUSZEICHNUNG: GOLD |
|---|---|---|
| Kategorie | **Weißwein** | |
| Jahrgang | **2021** | |
| Hauptrebsorte / Rebsorten | **Muskateller / Grüner Veltliner, Chardonnay** | |
| Qualität | **g.g.A / Qualitätswein** | |
| Land - Region | **Österreich - Weinviertel** | |
| Alkohol in vol.% | **12,20** | |
| Restzucker in g/l | **7,20** | |
| Säure in g/l | **7,90** | |
| Schwefel freie/ges. in mg/l | **10,00** | |
| Ausbau | **Edelstahl** | |

| Analyse - Quantitative Einschätzung | wenig->deutlich signifikant erkennbar | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | | | ● |
| farblos - grün - gelb - braun | | | | | | ● | | | | | |
| Farbintensität | | | | | | | | ● | | | |
| blumig | | | | | | | | | | ● | |
| würzig | | | | | | | | | | ● | |
| fruchtig | | | | | | | | | ● | | |
| Tuerkischer Honig | | | | | | | | | | ● | |
| Rosenwasser | | | | | | | | | | ● | |
| 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 | | | | | | | | | | | ● |
| farblos - grün - gelb - braun | | | | | | | | | | | ● |
| Farbintensität | | | | | | | | | | | ● |
| blumig | | | | | | | | | | | ● |
| würzig | | | | | | | | | | ● | |
| fruchtig | | | | | | | | | | | ● |
| Tuerkischer Honig | | | | | | | | | | ● | |
| Rosenwasser | | | | | | | | | | | ● |
| 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 |