WINE SYSTEM
TRUST YOUR SENSES

# ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

## Pfeddersheimer Gewürztraminer feinherb
## Weingut: Weingut Goldschmidt GbR

bewertet am 14.05.2022

| **Gesamtpunktzahl** | **80** |
|---|---|
| Kategorie | **Weißwein** |
| Jahrgang | **2021** |
| Hauptrebsorte / Rebsorten | **Gewürztraminer** |
| Qualität | **g.g.A / QbA** |
| Land - Region | **Deutschland - Rheinhessen** |
| Alkohol in vol.% | **11,50** |
| Restzucker in g/l | **17,60** |
| Säure in g/l | **6,60** |
| Schwefel freie/ges. in mg/l | **60,00** |
| 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 | | | | | ● | | | | | | ● |
| gelb-fruchtig | | | | | | ● | | | | | |
| kräutrig | | | | | ● | | | | | | |
| blumig | | | | | ● | | | | | | |
| Birne | | | | | | ● | | | | | |
| weisse Blueten | | | | | ● | | | | | | |
| 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** | | | | |
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| **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** |
|---|
| **2023 2022** |