WINE SYSTEM
TRUST YOUR SENSES

# ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn

## VINSENZA Bianco alkoholfrei
## Weingut: Bodegas Mureda

bewertet am 09.10.2022

| Gesamtpunktzahl | 92 | AUSZEICHNUNG: GOLD |
|---|---|---|
| Kategorie | **Weißwein** | |
| Jahrgang | | |
| Hauptrebsorte / Rebsorten | **Cuvée** | |
| Qualität | **?** | |
| Land - Region | **Spanien - Castilla-La Mancha - Valdepeñas** | |
| Alkohol in vol.% | | |
| Restzucker in g/l | **63,10** | |
| Säure in g/l | **4,70** | |
| Schwefel freie/ges. in mg/l | **25,00** | |
| Ausbau | | |

**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 | | | | | | | | | ● | | |
| balsamisch | | | | | | | | | | ● | |
| blumig | | | | | | | | | | ● | |
| Aprikose | | | | | | | | | | ● | |
| Honig | | | | | | | | | ● | | |
| 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**

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

**Begeisterungsindex**

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

| Potential | Status-quo | best-before |
|---|---|---|
| 2024 | 2023 | 2022 |