WINE SYSTEM
TRUST YOUR SENSES

# ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn

## Der Ehrliche HUGO Minze & Limette
## Weingut: Eigenmarke Peter Riegel Weinimport GmbH

bewertet am 09.10.2022

| Gesamtpunktzahl | 95 | AUSZEICHNUNG: GOLD |
|---|---|---|
| Kategorie | **aromatisierter weinhaltiger Cocktail** | |
| Jahrgang | | |
| Hauptrebsorte / Rebsorten | **?** | |
| Qualität | **?** | |
| Land - Region | **Deutschland - Württemberg** | |
| Alkohol in vol.% | **5,90** | |
| Restzucker in g/l | **39,80** | |
| Säure in g/l | **4,80** | |
| Schwefel freie/ges. in mg/l | **42,00** | |
| 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 | | | | | | | ● | | | | |
| kräutrig | | | | | | | | | ● | | |
| aetherisch | | | | | | | | | | ● | |
| blumig | | | | | | | | | | ● | |
| Minze | | | | | | | | | | | ● |
| reife Gelbfrucht | | | | | | | | | ● | | |
| 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 | Status-quo | best-before |
|---|---|---|
| 2023 | 2023 | 2022 |