



WINE SYSTEM  
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

**FALCATA TINTO**  
**Weingut: Pago Casa Gran**  
bewertet am 06.05.2023

|                             |   |                           |
|-----------------------------|---|---------------------------|
| <b>Gesamtpunktzahl</b>      | <b>90</b>                                     | <b>AUSZEICHNUNG: GOLD</b> |
| Kategorie                   | <b>Rotwein</b>                                |                           |
| Jahrgang                    | <b>2022</b>                                   |                           |
| Hauptrebsorte / Rebsorten   | <b>Garnacha Tintorera / Syrah, Monastrell</b> |                           |
| Qualität                    | <b>DOP / DO</b>                               |                           |
| Land - Region               | <b>Spanien - Valencia - Alicante</b>          |                           |
| Alkohol in vol. %           | <b>13,50</b>                                  |                           |
| Restzucker in g/l           | <b>3,06</b>                                   |                           |
| Säure in g/l                | <b>4,91</b>                                   |                           |
| Schwefel freie/ges. in mg/l | <b>26,00</b>                                  |                           |
| Ausbau                      | <b>Edelstahl/Zementfaß</b>                    |                           |

| Analyse - Quantitative Einschätzung |                 |   |   |   |                       |   |   |   |   |   |    |  |
|-------------------------------------|-----------------|---|---|---|-----------------------|---|---|---|---|---|----|--|
|                                     | wenig->deutlich |   |   |   | signifikant erkennbar |   |   |   |   |   |    |  |
|                                     | 0               | 1 | 2 | 3 | 4                     | 5 | 6 | 7 | 8 | 9 | 10 |  |
| Klarheit                            |                 |   |   |   |                       |   |   |   |   |   | ●  |  |
| Violett - Rot - Braun               |                 |   |   |   |                       |   | ● | ● |   |   |    |  |
| Farbintensität                      |                 |   |   |   |                       |   | ● |   |   |   |    |  |
| fruchtig                            |                 |   |   |   |                       |   |   |   | ● |   |    |  |
| phenolisch                          |                 |   |   |   |                       |   | ● |   |   |   |    |  |
| laktisch                            |                 |   |   |   |                       |   | ● |   |   |   |    |  |
| Zimt                                |                 |   |   |   |                       |   | ● |   |   |   |    |  |
| Kirsche                             |                 |   |   |   |                       |   | ● |   |   |   |    |  |
| Gesamtintensität                    |                 |   |   |   |                       |   |   | ● |   |   |    |  |
| süß                                 |                 |   | ● |   |                       |   |   |   |   |   |    |  |
| Säure - gustatorisch                |                 |   |   |   |                       |   |   |   | ● |   |    |  |
| Säure Irritation (Haptik)           |                 |   |   |   |                       |   |   | ● |   |   |    |  |
| Extraktichte                        |                 |   |   |   |                       |   |   |   | ● |   |    |  |
| 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 |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |
|                                    |                   |   |   |   |   |   |   |   | ● |   |    |
|                                    |                   |   |   |   |   |   |   | ● |   |   |    |
|                                    |                   |   |   |   |   |   |   | ● |   |   |    |
|                                    |                   |   |   |   |   |   |   |   | ● |   |    |
|                                    |                   |   |   |   |   |   |   |   |   | ● |    |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |
|                                    |                   |   |   |   |   |   |   |   |   |   | ●  |



reduktiv --- oxidativ  
modern --- traditionell  
wenig --- viel

| Zusammenfassung    |   |   |   |            |   |   |   |             |   |    |  |
|--------------------|---|---|---|------------|---|---|---|-------------|---|----|--|
| Stilistik          |   |   |   |            |   |   |   |             |   |    |  |
| 0                  | 1 | 2 | 3 | 4          | 5 | 6 | 7 | 8           | 9 | 10 |  |
| 0                  | 1 | 2 | 3 | 4          | 5 | 6 | 7 | 8           | 9 | 10 |  |
| Begeisterungsindex |   |   |   |            |   |   |   |             |   |    |  |
| 0                  | 1 | 2 | 3 | 4          | 5 | 6 | 7 | 8           | 9 | 10 |  |
| 0                  | 1 | 2 | 3 | 4          | 5 | 6 | 7 | 8           | 9 | 10 |  |
| Potential          |   |   |   | Status-quo |   |   |   | best-before |   |    |  |
| 2028               |   |   |   | 2024       |   |   |   | 2024        |   |    |  |