WINE SYSTEM
TRUST YOUR SENSES

# ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

## Orange Silvaner
## Weingut: Betz - Garagenweingut
bewertet am 07.05.2023

| Gesamtpunktzahl | 93 | AUSZEICHNUNG: GOLD |
|---|---|---|
| Kategorie | **Weißwein** | |
| Jahrgang | **2021** | |
| Hauptrebsorte / Rebsorten | **Grüner Silvaner** | |
| Qualität | **g.g.A / Landwein** | |
| Land - Region | **Deutschland - Franken** | |
| Alkohol in vol.% | **11,00** | |
| Restzucker in g/l | **0,10** | |
| Säure in g/l | **4,90** | |
| Schwefel freie/ges. in mg/l | **5,00** | |
| Ausbau | **Edelstahl/Barrique** | |

| Analyse - Quantitative Einschätzung | wenig->deutlich signifikant erkennbar | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | ● | | |
| farblos - grün - gelb - braun | | | | | | | | | ● | | |
| Farbintensität | | | | | | | | | | ● | |
| zitrisch | | | | | | | | | | ● | |
| kräutrig | | | | | | | | | ● | | |
| balsamisch | | | | | | | | | ● | | |
| getrocknete Orangenschale | | | | | | | | | | ● | |
| Lavendel | | | | | | | | ● | | | |
| 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 | | | | | | | | | | | ● |
| zitrisch | | | | | | | | | | | ● |
| kräutrig | | | | | | | | | | ● | |
| balsamisch | | | | | | | | | | | ● |
| getrocknete Orangenschale | | | | | | | | | | | ● |
| Lavendel | | | | | | | | | | ● | |
| Gesamtintensität | | | | | | | | | | ● | |
| süß | | | | | | | | | | ● | |
| Säure - gustatorisch | | | | | | | | | | ● | |
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| 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 | Status-quo | best-before |
|---|---|---|
| 2030 | 2026 | 2027 |