



WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Stülb - Riesling Alte Reben
Weingut: Stülb - Weingut & Sectmanufaktur
 bewertet am 06.05.2023

| | | |
|-----------------------------|----------------------------|---------------------------|
| Gesamtpunktzahl | 91 | AUSZEICHNUNG: GOLD |
| Kategorie | Weißwein | |
| Jahrgang | 2022 | |
| Hauptrebsorte / Rebsorten | Riesling | |
| Qualität | Spätlese | |
| Land - Region | Deutschland - Mosel | |
| Alkohol in vol.% | 9,19 | |
| Restzucker in g/l | 28,50 | |
| Säure in g/l | 6,70 | |
| Schwefel freie/ges. in mg/l | 27,00 | |
| Ausbau | Holzfass | |

| | Analyse - Quantitative Einschätzung | | | | | | | | | | |
|-------------------------------|-------------------------------------|---|---|---|-----------------------|---|---|---|---|---|----|
| | wenig->deutlich | | | | signifikant erkennbar | | | | | | |
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | | | ● |
| farblos - grün - gelb - braun | | | | | | ● | | | | | |
| Farbintensität | | | | | | | | ● | | | |
| exotisch-fruchtig | | | | | | | | | ● | | |
| gelb-fruchtig | | | | | | | | | | ● | |
| Vegetabil | | | | | | | | | | ● | |
| Akazie | | | | | | | | | ● | | |
| gruener Apfel | | | | | | | | | ● | | |
| 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 | | | | | |
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reduktiv --- oxidativ

modern --- traditionell

wenig --- viel

| Zusammenfassung | | | | | | | | | | |
|-----------------|---|---|---|---|---|---|---|---|---|----|
| Stilistik | | | | | | | | | | |
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| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

| Begeisterungsindex | | | | | | | | | | |
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| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

| Potential | Status-quo | best-before |
|-----------|------------|-------------|
| 2025 | 2024 | 2024 |