WINE SYSTEM
TRUST YOUR SENSES

# PIWI WINE AWARD INTERNATIONAL 2023 - autumn

## Schloß Rattey Secco rosé
## Weingut: Schloß Rattey
bewertet am 13.10.2023

| Gesamtpunktzahl | 96 | AUSZEICHNUNG: GRAND GOLD |
|---|---|---|
| Kategorie | **Secco** | |
| Jahrgang | **2022** | |
| Hauptrebsorte / Rebsorten | **Monarch / Regent** | |
| Qualität | **Perlwein mit zugesetzter Kohlensäure** | |
| Land - Region | **Deutschland - Mecklenburg-Vorpommern** | |
| Alkohol in vol.% | **9,50** | |
| Restzucker in g/l | **23,00** | |
| Säure in g/l | **6,10** | |
| Schwefel freie/ges. in mg/l | **40,00** | |
| Ausbau | **Edelstahl** | |

**Analyse - Quantitative Einschätzung**

| | wenig->deutlich | | | | | signifikant erkennbar | | | | |
|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | | | ● |
| violett - lachs - zwiebel | | | | | | | | ● | | | |
| Farbintensität | | | | | | | | ● | | | |
| rot-fruchtig | | | | | | | | | | ● | |
| rot-beerig | | | | | | | | | | ● | |
| phenolisch | | | | | | | ● | | | | |
| Erdbeere | | | | | | | | ● | | | |
| Himbeere | | | | | | | | ● | | | |
| 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 | 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**

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

| Potential | Status-quo | best-before |
|---|---|---|
| 2025 | 2024 | 2023 |