WINE SYSTEM
TRUST YOUR SENSES

# ORGANIC WINE AWARD INTERNATIONAL 2023 - autumn

## Decto Rosso Rosé Brut Sekt gU Reserve
## Weingut: Hirschmugl - Domaene am Seggauberg

bewertet am 14.10.2023

| Gesamtpunktzahl | 94 | AUSZEICHNUNG: GOLD |
|---|---|---|
| Kategorie | **Winzersekt** | |
| Jahrgang | **2020** | |
| Hauptrebsorte / Rebsorten | **Blauer Zweigelt / St. Laurent** | |
| Qualität | **g.g.A / Österreichischer Sekt Reserve** | |
| Land - Region | **Österreich - Steiermark** | |
| Alkohol in vol.% | **11,50** | |
| Restzucker in g/l | **5,30** | |
| Säure in g/l | **5,40** | |
| Schwefel freie/ges. in mg/l | | |
| 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 | | | | | | ● | | | | | |
| fruchtig | | | | | | | ● | | | | |
| laktisch | | | | | | ● | | | | | |
| rot-beerig | | | | | | | ● | | | | |
| blumig | | | | | | ● | | | | | |
| Marille | | | | | | | ● | | | | |
| 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 | | | | ● | | | | | | | |
| modern - - - traditionell | | | | ● | | | | | | | |

**Begeisterungsindex**

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

| Potential | Status-quo | best-before |
|---|---|---|
| 2026 | 2025 | 2023 |