WINE SYSTEM
TRUST YOUR SENSES

# ORGANIC WINE AWARD INTERNATIONAL 2023 - autumn

## Querencia Llibre
## Weingut: Bodegas San Alejandro
bewertet am 14.10.2023

| Gesamtpunktzahl | 94 | AUSZEICHNUNG: GOLD |
|---|---|---|
| Kategorie | **Rotwein** | |
| Jahrgang | **2022** | |
| Hauptrebsorte / Rebsorten | **Garnacha** | |
| Qualität | **DOP / DO** | |
| Land - Region | **Spanien - Aragón - Calatayud** | |
| Alkohol in vol.% | **14,00** | |
| Restzucker in g/l | **2,50** | |
| Säure in g/l | **5,90** | |
| Schwefel freie/ges. in mg/l | | |
| Ausbau | **Edelstahl/Holzfass** | |

| Analyse - Quantitative Einschätzung | wenig->deutlich signifikant erkennbar | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | | | ● |
| Violett - Rot - Braun | | | | ● | | | | | | | |
| Farbintensität | | | | | | | | ● | | | |
| rot-fruchtig | | | | | | | | | ● | | |
| würzig | | | | | | | | ● | | | |
| mineralik | | | | | | | | ● | | | |
| Kirsche | | | | | | | | | | ● | |
| weisser Pfeffer | | | | | | | | ● | | | |
| 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 | | | | | | | | | | | ● |
| Violett - Rot - Braun | | | | | | | | | | | ● |
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| mineralik | | | | | | | | | | ● | |
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| weisser Pfeffer | | | | | | | | | | ● | |
| Gesamtintensität | | | | | | | | | | ● | |
| süß | | | | | | | | | | | ● |
| Säure - gustatorisch | | | | | | | | | | ● | |
| Säure Irritation (Haptik) | | | | | | | | | | ● | |
| 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 | 2028 | 2025 |