WINE SYSTEM
TRUST YOUR SENSES

# WINE AWARD INTERNATIONAL 2024

## Sauvignon blanc Selektion
## Weingut: Weingut Schneider-Pfefferle

bewertet am 23.02.2024

| Gesamtpunktzahl | 86 | AUSZEICHNUNG: SILVER |
|---|---|---|
| Kategorie | **Weißwein** | |
| Jahrgang | **2022** | |
| Hauptrebsorte / Rebsorten | **Sauvignon Blanc** | |
| Qualität | **Deutscher Qualitätswein** | |
| Land - Region | **Deutschland - Baden - Markgräflerland** | |
| Alkohol in vol.% | **13,50** | |
| Restzucker in g/l | **0,90** | |
| Säure in g/l | **6,10** | |
| Schwefel freie/ges. in mg/l | **44,00** | |
| Ausbau | **Edelstahl** | |

| Analyse - Quantitative Einschätzung | wenig->deutlich / signifikant erkennbar | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | | ● | |
| farblos - grün - gelb - braun | | | | | | ● | | | | | |
| Farbintensität | | | | | | | | ● | | | |
| gruen-fruchtig | | | | | | | | | | ● | |
| gruen-wuerzig | | | | | | | | | ● | | |
| laktisch | | | | | | | | ● | | | |
| Stachelbeere | | | | | | | | | | ● | |
| Buttermilch | | | | | | | | | ● | | |
| 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 | | | | | | | | | | ● | |
| gruen-fruchtig | | | | | | | | | | ● | |
| gruen-wuerzig | | | | | | | | | | ● | |
| laktisch | | | | | | | | | ● | | |
| Stachelbeere | | | | | | | | | | | ● |
| Buttermilch | | | | | | | | | | ● | |
| 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 |
|---|---|---|
| 2026 | 2024 | 2024 |