WINE SYSTEM
TRUST YOUR SENSES

# PIWI WINE AWARD INTERNATIONAL 2024 - spring

## Steiner's Cabernet Jura
## Weingut: Weingut Steiner
bewertet am 04.05.2024

| Gesamtpunktzahl | 92 | AUSZEICHNUNG: GOLD |
|---|---|---|
| Kategorie | **Rotwein** | |
| Jahrgang | **2022** | |
| Hauptrebsorte / Rebsorten | **Cabernet Jura** | |
| Qualität | **PGO / AOC** | |
| Land - Region | **Schweiz - Zürich** | |
| Alkohol in vol.% | **13,20** | |
| Restzucker in g/l | **6,00** | |
| Säure in g/l | **4,80** | |
| Schwefel freie/ges. in mg/l | **181,00** | |
| 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 | | | | | | | | | | ● | |
| phenolisch | | | | | | | | | ● | | |
| animalisch | | | | | | | | | ● | | |
| Röstaromen | | | | | | | | | | ● | |
| Zwetschge | | | | | | | | | | ● | |
| Gesamtintensität | | | | | | | | | | ● | |
| süß | | | | | | | ● | | | | |
| Säure - gustatorisch | | | | | | | | ● | | | |
| Säure Irritation (Haptik) | | | | | | | | | ● | | |
| Extraktdichte | | | | | | | | | | ● | |
| Bitter | | ● | | | | | | | | | |
| Adstringenz | | | | | | | | ● | | | |
| Phenole / Tannin | | | | | | | | | ● | | |
| Alkoholeindruck | | | | | | | ● | | | | |
| CO2 | | ● | | | | | | | | | |
| Intensität / Volumen | | | | | | | | | ● | | |
| Nachhall / Länge | | | | | | | | | | ● | |
| Balance | | | | | | | | | | ● | |
| Komplexität | | | | | | | | | ● | | |

| Ranking - Qualitative Einschätzung | Fehler trinkbar->optimal | | | | | | | | | | |
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| 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 | 2024 | 2025 |