WINE SYSTEM
TRUST YOUR SENSES

# PIWI WINE AWARD INTERNATIONAL 2024 - spring

## souvignior gris 2023
## Weingut: Røsnæs vingård
bewertet am 04.05.2024

| Gesamtpunktzahl | 88 | AUSZEICHNUNG: SILVER |
|---|---|---|
| Kategorie | **Weißwein** | |
| Jahrgang | **2023** | |
| Hauptrebsorte / Rebsorten | **Souvignier gris** | |
| Qualität | **PGI / PGI - Protected Georgraphical Indications** | |
| Land - Region | **Dänemark - Seeland** | |
| Alkohol in vol.% | **11,49** | |
| Restzucker in g/l | **2,30** | |
| Säure in g/l | **5,70** | |
| 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 | | | | | | | | | | | ● |
| farblos - grün - gelb - braun | | | | | | ● | | | | | |
| Farbintensität | | | | | ● | | | | | | |
| exotisch-fruchtig | | | | | | | | | ● | | |
| blumig | | | | | | | ● | | | | |
| gruen-fruchtig | | | | | | | ● | | | | |
| Eisbonbon | | | | | | | | | ● | | |
| Litschi | | | | | | | | | ● | | |
| 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 | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | | | ● |
| farblos - grün - gelb - braun | | | | | | | | | | | ● |
| Farbintensität | | | | | | | | | | | ● |
| exotisch-fruchtig | | | | | | | | | ● | | |
| blumig | | | | | | | | | | ● | |
| gruen-fruchtig | | | | | | | | | | ● | |
| Eisbonbon | | | | | | | | | ● | | |
| Litschi | | | | | | | | | | ● | |
| Gesamtintensität | | | | | | | | | | ● | |
| süß | | | | | | | | | | | ● |
| Säure - gustatorisch | | | | | | | | | ● | | |
| Säure Irritation (Haptik) | | | | | | | | ● | | | |
| Extraktdichte | | | | | | | | | ● | | |
| Bitter | | | | | | | | | ● | | |
| Adstringenz | | | | | | | | | | | ● |
| Phenole / Tannin | | | | | | | | | | | ● |
| Alkoholeindruck | | | | | | | | | | | ● |
| CO2 | | | | | | | | | | | ● |
| Intensität / Volumen | | | | | | | | | ● | | |
| Nachhall / Länge | | | | | | | | ● | | | |
| Balance | | | | | | | | ● | | | |
| Komplexität | | | | | | | | | ● | | |

**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 |
|---|---|---|
| 2026 | 2025 | 2024 |