WINE SYSTEM
TRUST YOUR SENSES

# ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

## Riesling Smaragd(R) Ried Klaus Wachau DAC 2023
## Weingut: Weingut Franz Stierschneider

bewertet am 03.05.2024

| Gesamtpunktzahl | 94 | AUSZEICHNUNG: GOLD |
|---|---|---|
| Kategorie | **Weißwein** | |
| Jahrgang | **2023** | |
| Hauptrebsorte / Rebsorten | **Rheinriesling** | |
| Qualität | **Smaragd** | |
| Land - Region | **Österreich - Niederösterreich** | |
| Alkohol in vol.% | **14,50** | |
| Restzucker in g/l | **1,00** | |
| Säure in g/l | **6,00** | |
| Schwefel freie/ges. in mg/l | **34,00** | |
| 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 | | | | | | | | ● | | | |
| blumig | | | | | | | | | ● | | |
| gelb-fruchtig | | | | | | | | ● | | | |
| würzig | | | | | | | ● | | | | |
| Aprikose | | | | | | | | | ● | | |
| Mineralitaet | | | | | | | | ● | | | |
| 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 | | | | | | | | | | | ● |
| blumig | | | | | | | | | | ● | |
| gelb-fruchtig | | | | | | | | | ● | | |
| würzig | | | | | | | | | | | ● |
| Aprikose | | | | | | | | | | | ● |
| Mineralitaet | | | | | | | | | | ● | |
| 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 | | | | ● | | | | | | | |
| modern - - - traditionell | | | | | | | ● | | | | |

**Begeisterungsindex**

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

| Potential | Status-quo | best-before |
|---|---|---|
| 2027 | 2025 | 2025 |