WINE SYSTEM
TRUST YOUR SENSES

# ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

## Suvla Fume Blanc
## Weingut: Suvla Wines
bewertet am 03.05.2024

| Gesamtpunktzahl | 91 | AUSZEICHNUNG: GOLD |
|---|---|---|
| Kategorie | **Weißwein** | |
| Jahrgang | **2022** | |
| Hauptrebsorte / Rebsorten | **Sauvignon Blanc** | |
| Qualität | **PGO / Kaliteli Sarap (Qualitätswein)** | |
| Land - Region | **Türkei - Marmara / Thrakien** | |
| Alkohol in vol.% | | |
| Restzucker in g/l | | |
| Säure in g/l | | |
| Schwefel freie/ges. in mg/l | | |
| Ausbau | **Barrique** | |

| Analyse - Quantitative Einschätzung | wenig->deutlich / signifikant erkennbar | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | ● | | |
| farblos - grün - gelb - braun | | | | | | | | | ● | | |
| Farbintensität | | | | | | | | | | ● | |
| Röstaromen | | | | | | | | | ● | | |
| blumig | | | | | | | | ● | | | |
| phenolisch | | | | | | | | ● | | | |
| kalter Rauch | | | | | | | | | ● | | |
| Landjaeger | | | | | | | | | ● | | |
| 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 | | | | | | | | | | | ● |
| Röstaromen | | | | | | | | | | ● | |
| blumig | | | | | | | | | | ● | |
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| kalter Rauch | | | | | | | | | ● | | |
| Landjaeger | | | | | | | | | | ● | |
| Gesamtintensität | | | | | | | | | | ● | |
| süß | | | | | | | | | | ● | |
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| Extraktdichte | | | | | | | | | | ● | |
| Bitter | | | | | | | | | | ● | |
| Adstringenz | | | | | | | | | | | ● |
| Phenole / Tannin | | | | | | | | | | ● | |
| Alkoholeindruck | | | | | | | | | | ● | |
| CO2 | | | | | | | | | | | ● |
| Intensität / Volumen | | | | | | | | | | ● | |
| Nachhall / Länge | | | | | | | | | | ● | |
| Balance | | | | | | | | | ● | | |
| Komplexität | | | | | | | | | | ● | |

| 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 |
|---|---|---|
| 2029 | 2026 | 2025 |