



WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2024 - autumn

Riesling feinherb
Weingut: Gut Steyerberg
bewertet am 19.10.2024

| | | |
|-----------------------------|--------------------|----------------------|
| Gesamtpunktzahl | 88 | AUSZEICHNUNG: SILVER |
| Kategorie | Weißwein | |
| Jahrgang | 2022 | |
| Hauptrebsorte / Rebsorten | Riesling | |
| Qualität | g.g.A / Landwein | |
| Land - Region | Deutschland - Nahe | |
| Alkohol in vol.% | 11,50 | |
| Restzucker in g/l | 19,60 | |
| Säure in g/l | 7,30 | |
| Schwefel freie/ges. in mg/l | 12,00 | |
| Ausbau | Edelstahl/Holzfass | |

| | Analyse - Quantitative Einschätzung | | | | | | | | | | | |
|-------------------------------|-------------------------------------|---|---|---|---|-----------------------|---|---|---|---|----|----|
| | wenig->deutlich | | | | | signifikant erkennbar | | | | | | |
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | |
| Klarheit | | | | | | | | | | | | 10 |
| farblos - grün - gelb - braun | | | | | | | 5 | | | | | 10 |
| Farbintensität | | | | | | | 7 | | | | | 10 |
| gelb-fruchtig | | | | | | | 7 | | | | | 10 |
| würzig | | | | | | | 7 | | | | | 10 |
| mineralik | | | | | | | 7 | | | | | 10 |
| getrocknete Orangen Zeste | | | | | | | 7 | | | | | 10 |
| Petrol | | | | | | | 7 | | | | | 10 |
| Gesamtintensität | | | | | | | 7 | | | | | 10 |
| süß | | | | | | | 7 | | | | | 10 |
| Säure - gustatorisch | | | | | | | 7 | | | | | 10 |
| Säure Irritation (Haptik) | | | | | | | 7 | | | | | 10 |
| Extraktichte | | | | | | | 7 | | | | | 10 |
| Bitter | | 1 | | | | | 7 | | | | | 10 |
| Adstringenz | | 1 | | | | | 7 | | | | | 10 |
| Phenole / Tannin | | 1 | | | | | 7 | | | | | 10 |
| Alkoholeindruck | | | | | | | 7 | | | | | 10 |
| CO2 | | 1 | | | | | 7 | | | | | 10 |
| Intensität / Volumen | | | | | | | 7 | | | | | 10 |
| Nachhall / Länge | | | | | | | 7 | | | | | 10 |
| Balance | | | | | | | 7 | | | | | 10 |
| Komplexität | | | | | | | 7 | | | | | 10 |

| | Ranking - Qualitative Einschätzung | | | | | | | | | | | |
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| | Fehler | | | | | trinkbar->optimal | | | | | | |
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reduktiv --- oxidativ
modern --- traditionell

Zusammenfassung

| Stilistik | | | | | | | | | | |
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| Begeisterungsindex | | | | | | | | | | |
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| Potential | Status-quo | best-before |
|-----------|------------|-------------|
| 2028 | 2026 | 2024 |

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