



**Johanniter Eiswein - Winnica Turnau**  
**rated 17.11.2017**

|  |                     |
|--|---------------------|
| <b>Total points</b>                    | <b>96</b>           |
| <b>ID Database</b>                     | <b>30448</b>        |
| <b>Vintage</b>                         | <b>2016</b>         |
| <b>Primary grape / grape varieties</b> | <b>Johanniter</b>   |
| <b>Quality</b>                         | <b>g.U.</b>         |
| <b>Country - region</b>                | <b>Polen - West</b> |
| <b>Alcohol in vol.%</b>                | <b>8.00</b>         |
| <b>Residual sugar in g/l</b>           | <b>182.00</b>       |
| <b>Acid in g/l</b>                     | <b>9.00</b>         |
| <b>Aged in</b>                         | <b>Steel barrel</b> |
| <b>Faultless</b>                       | <b>yes</b>          |
| <b>Fault</b>                           |                     |

**Award: Top Gold**

Defects/Fault/Diseases

Vinification

|                           |   |   |   |   |   |   |   |   |   |   |    |
|---------------------------|---|---|---|---|---|---|---|---|---|---|----|
| reductive - - - oxidative | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| modern - - - traditional  | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

**analysis - intensity assessment**

|                              | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|------------------------------|---|---|---|---|---|---|---|---|---|---|----|
| Clarity                      |   |   |   |   |   |   |   |   |   |   | ■  |
| colorless-green-yellow-brown |   |   |   |   |   |   | ■ |   |   |   |    |
| Color intensity              |   |   |   |   |   |   |   | ■ |   |   |    |
| fruity                       |   |   |   |   |   |   |   |   | ■ |   |    |
| floral, flowery              |   |   |   |   |   |   |   |   |   | ■ |    |
| balsamic                     |   |   |   |   |   |   |   |   | ■ |   |    |
| Reife Mirabelle              |   |   |   |   |   |   |   |   |   | ■ |    |
| helle Wuerze                 |   |   |   |   |   |   |   |   | ■ |   |    |
| Intensity                    |   |   |   |   |   |   |   |   |   | ■ |    |
| Sweet                        |   |   |   |   |   |   |   |   |   |   | ■  |
| Sour                         |   |   |   |   |   |   | ■ |   |   |   |    |
| Salty, mineral / extract     |   |   |   |   |   |   |   | ■ |   |   |    |
| Bitter                       |   |   | ■ |   |   |   |   |   |   |   |    |
| Phenole / tannin             |   |   | ■ |   |   |   |   |   |   |   |    |
| Astringency                  |   | ■ |   |   |   |   |   |   |   |   |    |
| Alcohol impression           |   |   |   |   |   |   |   | ■ |   |   |    |
| CO <sup>2</sup>              |   | ■ |   |   |   |   |   |   |   |   |    |
| Intensity / volume           |   |   |   |   |   |   |   |   |   |   | ■  |
| Length / finish              |   |   |   |   |   |   |   |   | ■ |   |    |
| Balance                      |   |   |   |   |   |   |   |   |   |   | ■  |

**ranking - quality assessment**

|  | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
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Potential **2024**