## international organic wine award 2018

## **Sparkling Muskat Ottonel - Biohof Lang** rated 30.06.2018

PAR-System

Copyright Martin Darting

Award: Gold

| Total points   | 90    |  |  |  |
|--|-------|--|--|--|
| ID   | 32258 |  |  |  |
| Vintage  | 2017  |  |  |  |
| Primary grape / grape varietie <b>Muskat Ottonel</b> |       |  |  |  |

sparkling wine Quality Country - region Österreich - Burgenland

Alcohol in vol.% 10.50 25.00 Residual sugar in g/l Acid in g/l 6.00

Aged in Steel barrel

Sulphur free/total in mg/l

Faultless yes

Fault

Defects/Fault/Diseases

Form of maturation

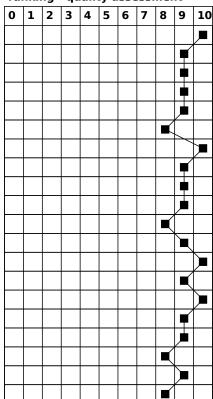
reductive - - - oxidative modern - - - traditionel

| ( | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|---|---|---|---|---|---|----|
| - | 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                     |   |   |   |   |   |   |          | / |   |   |    |
| Mandarine                    |   |   |   |   |   |   |          |   |   |   |    |
| Bluetenhonig                 |   |   |   |   |   |   |          |   |   |   |    |
| Intensity                    |   |   |   |   |   |   |          |   |   |   |    |
| Sweet                        |   |   |   |   |   |   |          |   | _ | - |    |
| Sour                         |   |   |   |   | _ |   |          |   |   |   |    |
| Salty, mineral / extract     |   |   |   |   |   |   |          |   |   |   |    |
| Bitter                       |   |   |   |   |   |   |          |   |   |   |    |
| Phenole / tannin             |   |   |   |   |   |   |          |   |   |   |    |
| Astringency                  |   |   |   |   |   |   |          |   |   |   |    |
| Alcohol impression           |   |   |   |   |   |   | <b>f</b> |   |   |   |    |
| CO <sup>2</sup>              |   |   |   |   |   |   |          |   |   |   |    |
| Intensity / volume           |   |   |   |   |   |   |          |   |   |   |    |
| Length / finish              |   |   |   |   |   |   |          |   |   |   |    |
| Balance                      |   |   |   |   |   |   |          |   |   |   |    |

## ranking - quality assessment



exaltation

little - - - much 0 1 2 3 4 5 6 7 8 9 10

| Potential | 202 |
|-----------|-----|
|           |     |