

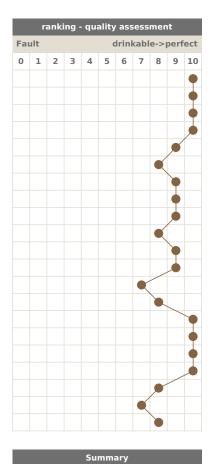
### **WINE AWARD INTERNATIONAL 2022 - winter**

# Fjordgaard Rosé Winery: Fjordgaard Vin & Vadehav

rated 06.03.2022

Total points	90	AWARD: GOLD
Category	rosé wine	
Vintage	2020	
Primary grape / grape varieties	Cabernet Cortis	
Quality	PGI / PGI - Protected Georgraphical Indications	5
Country - region	Dänemark - Jütland	
Alcohol in vol.%	12,50	
Residual sugar in g/l	19,00	
Acid in g/l	8,00	
Sulphur free/total in mg/l		
Aged in	Steel barrel	

		an	alys	sis -	inte	ensit	ty as	sses	sme	nt	
little->clearly significantly recognisable									ble		
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
violett - lachs - zwiebel					•	_					
Color intensity											
fruity							•				
exotisch-fruchtig											
Herbal											
pineapple											
yellow pepper											
Intensity											
Sweet			•	<							
Acid - gustatory								•			
Acid Irritation (haptic)											
Salty, mineral / extract							•				
Bitter				_							
Astringency			T,	•							
Phenole / tannin							•				
Alcohol impression											
CO <sup>2</sup>		•	<								
Intensity / volume								-	•		
Length / finish											
Balance						•					





reductive oxidative
modern traditionel

	stylistics										
е	0	1	2	3	4	5	6	7	8	9	10
el	0	1	2	3	4	5	6	7	8	9	10

little	-	-	-	much

	exaltation										
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2024		2022



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### Description

Outstandingly successful rosé made from sweet-fruity exotic components, spicy vegetal and slightly ethereal notes. The interplay of fresh acidity, accentuated tart tannins and carrying sweetness is convincing and contributes to a complex and varied overall picture. Its considerable length is very convincing.

### **Food-Pairing**

In addition a romaine lettuce, on chicory boats in a sweet and sour marinade. A salty-sweet combination of caper apples, red watermelon and wafer-thin smoked ham, spiked with spearmint and lemon balm, a true gourmet delight. A sourdough rye bread and fresh, salted sour cream butter gives the combination a good base