WINE SYSTEM
TRUST YOUR SENSES

# WINE AWARD INTERNATIONAL 2022 - summer

## HAFNER Rosé SHOSHANA (kosher)
## Winery: Hafner Family Estate
rated 04.07.2022

| Total points | 95 | AWARD: GOLD |
|---|---|---|
| Category | rosé wine | |
| Vintage | 2021 | |
| Primary grape / grape varieties | Merlot / Pinot Noir | |
| Quality | g.U. / Landwein | |
| Country - region | Österreich - Burgenland - Neusiedlersee | |
| Alcohol in vol.% | 10,00 | |
| Residual sugar in g/l | 14,00 | |
| Acid in g/l | 6,00 | |
| Sulphur free/total in mg/l | 40,00 | |
| Aged in | Steel -/Wooden barrel | |

| analysis - intensity assessment | little->clearly significantly recognisable | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Clarity | | | | | | | | | | | ● |
| violett - lachs - zwiebel | | | | | | | | ● | | | |
| Color intensity | | | | | | | | | ● | | |
| rot-beerig | | | | | | | | | ● | | |
| spicy | | | | | | | ● | | | | |
| balsamic | | | | | | ● | | | | | |
| Strawberry | | | | | | | | ● | | | |
| holzig heu | | | | | | | | ● | | | |
| Intensity | | | | | | | | | ● | | |
| Sweet | | | | ● | | | | | | | |
| Acid - gustatory | | | | | | | ● | | | | |
| Acid Irritation (haptic) | | | | | | | | | ● | | |
| Salty, mineral / extract | | | | | | | | ● | | | |
| Bitter | | ● | | | | | | | | | |
| Astringency | | | | | ● | | | | | | |
| Phenole / tannin | | | | | | | ● | | | | |
| Alcohol impression | | | | | | ● | | | | | |
| $CO^2$ | | ● | | | | | | | | | |
| Intensity / volume | | | | | | | | ● | | | |
| Length / finish | | | | | | | | | ● | | |
| Balance | | | | | | | | | ● | | |

| ranking - quality assessment | Fault drinkable->perfect | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
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| Clarity | | | | | | | | | | | ● |
| violett - lachs - zwiebel | | | | | | | | | | | ● |
| Color intensity | | | | | | | | | | | ● |
| rot-beerig | | | | | | | | | | ● | |
| spicy | | | | | | | | | | | ● |
| balsamic | | | | | | | | | | ● | |
| Strawberry | | | | | | | | | | | ● |
| holzig heu | | | | | | | | | | | ● |
| Intensity | | | | | | | | | | ● | |
| Sweet | | | | | | | | | ● | | |
| Acid - gustatory | | | | | | | | | | | ● |
| Acid Irritation (haptic) | | | | | | | | | | ● | |
| Salty, mineral / extract | | | | | | | | | | ● | |
| Bitter | | | | | | | | | | | ● |
| Astringency | | | | | | | | | | | ● |
| Phenole / tannin | | | | | | | | | | | ● |
| Alcohol impression | | | | | | | | | | ● | |
| $CO^2$ | | | | | | | | | | | ● |
| Intensity / volume | | | | | | | | | | ● | |
| Length / finish | | | | | | | | | | ● | |
| Balance | | | | | | | | | | ● | |

| Summary | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| stylistics | | | | | | | | | | | |
| reductive - - - oxidative | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| modern - - - traditionel | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| exaltation | | | | | | | | | | | |
| little - - - much | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

| Potential | Status-quo | best-before |
|---|---|---|
| 2026 | 2024 | 2022-26 |