

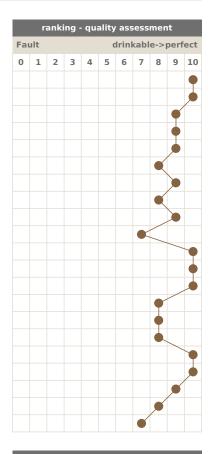
## **WINE AWARD INTERNATIONAL 2023 - winter**

# No Bull Zinfandel Puglia Winery: Mare Magnum Srl

rated 04.03.2023

| Total points                    | 89                | AWARD: SILVER |
|---------------------------------|-------------------|---------------|
| Category                        | red wine          |               |
| Vintage                         | 2021              |               |
| Primary grape / grape varieties | Zinfandel         |               |
| Quality                         | IGP / IGT         |               |
| Country - region                | Italien - Apulien |               |
| Alcohol in vol.%                | 14,00             |               |
| Residual sugar in g/l           | 17,70             |               |
| Acid in g/l                     | 5,70              |               |
| Sulphur free/total in mg/l      | 49,00             |               |
| Aged in                         | Wooden barrel     |               |

| analysis - intensity assessment            |   |   |   |   |   |   |   |   |   |   |    |
|--|---|---|---|---|---|---|---|---|---|---|----|
| little->clearly significantly recognisable |   |   |   |   |   |   |   |   |   |   |    |
|  | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Clarity                                    |   |   |   |   |   |   |   |   |   |   |    |
| Violet - Red - Brown                       |   |   |   |   |   |   |   |   |   |   |    |
| Color intensity                            |   |   |   |   |   |   |   |   |   |   |    |
| spicy                                      |   |   |   |   |   |   | • |   |   |   |    |
| fruity                                     |   |   |   |   |   |   |   |   |   |   |    |
| annimally                                  |   |   |   |   |   |   |   |   |   |   |    |
| juniper                                    |   |   |   |   |   |   |   |   |   |   |    |
| ledrig                                     |   |   |   |   |   |   |   |   |   |   |    |
| Intensity                                  |   |   |   |   |   |   | ø |   |   |   |    |
| Sweet                                      |   |   |   |   |   | • |   |   |   |   |    |
| Acid - gustatory                           |   |   |   |   |   |   |   |   |   |   |    |
| Acid Irritation (haptic)                   |   |   |   |   |   |   | • |   |   |   |    |
| Salty, mineral / extract                   |   |   |   |   |   |   |   |   |   |   |    |
| Bitter                                     |   |   | • | < |   |   |   |   |   |   |    |
| Astringency                                |   |   |   |   |   | • |   |   |   |   |    |
| Phenole / tannin                           |   |   |   |   |   | • |   |   |   |   |    |
| Alcohol impression                         |   |   |   |   |   | • |   |   |   |   |    |
| CO <sup>2</sup>                            |   | • | < |   |   |   |   |   |   |   |    |
| Intensity / volume                         |   |   |   |   |   |   | _ |   |   |   |    |
| Length / finish                            |   |   |   |   |   |   | ø |   |   |   |    |
| Balance                                    |   |   |   |   |   | • |   |   |   |   |    |





| reductive oxidative |
|---------------------|
| modern traditionel  |

| Summary    |   |   |   |   |   |   |   |   |   |    |
|------------|---|---|---|---|---|---|---|---|---|----|
| stylistics |   |   |   |   |   |   |   |   |   |    |
| 0          | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 0          | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

|     | exaltation |   |   |   |   |   |   |   |   |   |    |
|-----|------------|---|---|---|---|---|---|---|---|---|----|
| ıch | 0          | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|     |            |   |   |   |   |   |   |   |   |   |    |

| Potential | Status-quo | best-before |
|-----------|------------|-------------|
| 2025      | 2024       | 2023        |



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#### Description

Color: Dark intense red color.

Aroma: Grand inviting aromas of blue and black berries with hints of oak, peppermint and vanilla. Taste: Full-bodied with well integrated oak character and dark fruits, coffe and licorice.

## Food-Pairing

Goes very well with rich meat dishes like baby back ribs, pulled pork and game.