

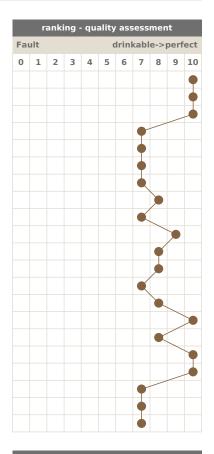
ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Mauro Chardonnay Organic Winery: Mare Magnum Srl

rated 06.05.2023

Total points	82
Category	white wine
Vintage	2022
Primary grape / grape varieties	Chardonnay
Quality	IGP / IGT
Country - region	Italien - Apulien
Alcohol in vol.%	13,50
Residual sugar in g/l	7,30
Acid in g/l	6,20
Sulphur free/total in mg/l	51,00
Aged in	Steel -/Wooden barrel

		an	alys	sis -	inte	nsit	ty as	sses	sme	nt	
	little->clearly significantly recognisable									ble	
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
colorless-green-yellow-brown								•			
Color intensity											
malo-lactic								•			
phenolisch							•				
Herbal							•				
Buttermilch							•				
Zitrusfruechte							•				
Intensity											
Sweet											
Acid - gustatory								•			
Acid Irritation (haptic)							•				
Salty, mineral / extract											
Bitter											
Astringency		•									
Phenole / tannin											
Alcohol impression								•			
CO ²		•	<								
Intensity / volume											
Length / finish							•				
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

little - - - much

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

Potential	Status-quo	best-before
2024	2024	2023



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Description

Color: Pale yellow

Aroma: Youthful aromas of ripe citrus fruit together with hints of oaky notes.

Taste: Medium-bodied with a fresh dryness of citrus and apple fruit along with light buttery oaky notes.

Food-Pairing

Food pairing: Matches perfectly with salads, seafood or as an aperitif.