

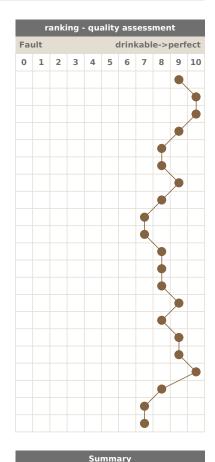
ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Crudo Nero d'Avola Cabernet Sauvignon Winery: Mare Magnum Srl

rated 06.05.2023

| Total points | 84 | AWARD: SILVER |
|---------------------------------|-----------------------------------|---------------|
| Category | red wine | |
| Vintage | 2020 | |
| Primary grape / grape varieties | Nero d'Avola / Cabernet Sauvignon | |
| Quality | DOP / DOC | |
| Country - region | Italien - Sizilien | |
| Alcohol in vol.% | 14,00 | |
| Residual sugar in g/l | 8,90 | |
| Acid in g/l | 6,00 | |
| Sulphur free/total in mg/l | 53,00 | |
| Aged in | Chips, Powder, Strands, Shelves | |

| | | an | alys | is - | inte | nsit | ty as | sses | sme | ent | |
|--------------------------|------|------|------|------|------|------|-------|------|-----|------|-----|
| | litt | le-> | clea | arly | sigr | ific | antl | y re | cog | nisa | ble |
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Clarity | | | | | | | | • | | | |
| Violet - Red - Brown | | | | | • | < | | | | | |
| Color intensity | | | | | | | | | _ | • | |
| fruity | | | | | | | | | • | | |
| woody | | | | | | | | | | | |
| Roasted flavors | | | | | | | | | | | |
| Granatapfel | | | | | | | | | | | |
| Harz | | | | | | | | | | | |
| Intensity | | | | | | | | | | | |
| Sweet | | | | | | | | ø | | | |
| 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 |

| | | | | sty | /list | ics | | | | |
|---|---|---|---|-----|-------|-----|---|---|---|----|
| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| | | | | | | | | | | |

little - - - much

| | | | | | exa | iitat | ion | | | | |
|----|---|---|---|---|-----|-------|-----|---|---|---|----|
| ch | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| | | | | | | | | | | | |
| | | | | | | | | | | | |

| tential | Status-quo | best-before |
|---------|------------|-------------|
| 2026 | 2024 | 2023 |



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Description

Color: Dark Red

Aroma: Fruity aroma of dark berry fruit; black currant, cherry and plum noting licorice and oak. Taste: Medium-bodied, fresh fruit flavor with hints of spices combined eith soft acids and an integrated oak character.

Production and maturation: Nero d'Avola and Cabernet Sauvignon are fermended separately in stainless steel tanks with daily over pumping of the must. After the malolactic fermentation half of the Cabernet Sauvignon is matured in oak for a period of time to obtain the desired level of oak structure and then blended with the remaining part of the Cabernet Sauvignon. The two varietals are then blended together for the final cuvee of Crudo Nero d'Avola Cabernet Sauvignon.

Food-Pairing

Food pairing: Pairs very well with red and white meat, seafood with red sauce and various pasta dishes. Best served at 16°C.