

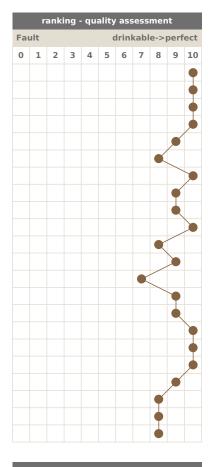
PIWI WINE AWARD INTERNATIONAL 2024 - spring

Åhus Bobblor Winery: Ahus Vineyard

rated 05.05.2024

Total points	91	AWARD: GOLD
Category	sparkling wine	
Vintage	2022	
Primary grape / grape varieties	Solaris / Seyval Blanc, Phoenix	
Quality	TSG / Traditional Quality Sparkling Wine	
Country - region	Schweden -	
Alcohol in vol.%	11,50	
Residual sugar in g/l	6,00	
Acid in g/l		
Sulphur free/total in mg/l		
Aged in	Stainless tank	

		an	alys	sis -	inte	nsi	ty a	sses	sme	ent	
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
colorless-green-yellow-brown								•			
Color intensity											
minerality									•		
spicy											
Herbal											
Lindenblueten											
Rhabarber											
Intensity											
Sweet				•	<						
Acid - gustatory									•		
Acid Irritation (haptic)											
Salty, mineral / extract						_	•				
Bitter		•									
Astringency				0							
Phenole / tannin						•					
Alcohol impression						•					
CO ²											
Intensity / volume											
Length / finish											
Balance						•					
complexity							•				





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 0

					exa	ltat	ion				
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2025	2025	2024



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Description

Nose: Nuanced, fruity, slightly aromatic with hints of yellow gooseberry, blackcurrant leaves, pear, marzipan, light bread and citrus.

Palate: Nuanced, very fresh, fruity, slightly aromatic with hints of gooseberry, blackcurrant leaves, green apples, marzipan, light bread and citrus.

Food-Pairing

Serve at 8-10°C as an aperitif or with fish , chicken, seafood or vegetarian dishes, preferably salads.