



WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn

PHILONIANUM SUSUMANIELLO - SALENTO IGT

Weingut: Tenuta Lu Spada

bewertet am 09.10.2022

| | | |
|-----------------------------|--------------------------|-----------------------------|
| Gesamtpunktzahl | 86 | AUSZEICHNUNG: SILBER |
| Kategorie | Rotwein | |
| Jahrgang | 2020 | |
| Hauptrebsorte / Rebsorten | Susumaniello | |
| Qualität | IGP / IGT | |
| Land - Region | Italien - Apulien | |
| Alkohol in vol.% | | |
| Restzucker in g/l | | |
| Säure in g/l | | |
| Schwefel freie/ges. in mg/l | | |
| Ausbau | Edelstahl | |

| | Analyse - Quantitative Einschätzung | | | | | | | | | | |
|---------------------------|-------------------------------------|---|---|---|-----------------------|---|---|---|---|---|----|
| | wenig->deutlich | | | | signifikant erkennbar | | | | | | |
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | ● | | |
| Violett - Rot - Braun | | | | | | | | ● | | | |
| Farbintensität | | | | | | | | ● | | | |
| rot-beerig | | | | | | | | ● | | | |
| würzig | | | | | | | ● | | | | |
| kräutrig | | | | | | | ● | | | | |
| Brombeere | | | | | | | | ● | | | |
| Kaffee | | | | | | | | ● | | | |
| Gesamtintensität | | | | | | | | ● | | | |
| süß | | | ● | | | | | | | | |
| Säure - gustatorisch | | | | | | | | ● | | | |
| Säure Irritation (Haptik) | | | | | | | | | ● | | |
| Extraktichte | | | | | | | | ● | | | |
| Bitter | | ● | | | | | | | | | |
| Adstringenz | | | | | | | | ● | | | |
| Phenole / Tannin | | | | | | | | ● | | | |
| Alkoholeindruck | | | | | | | | | ● | | |
| CO2 | | | ● | | | | | | | | |
| Intensität / Volumen | | | | | | | | | ● | | |
| Nachhall / Länge | | | | | | | | | | ● | |
| Balance | | | | | | | | | | ● | |

| | Ranking - Qualitative Einschätzung | | | | | | | | | | |
|--|------------------------------------|---|---|---|---|-------------------|---|---|---|---|----|
| | Fehler | | | | | trinkbar->optimal | | | | | |
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
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reduktiv --- oxidativ
modern --- traditionell

| Zusammenfassung | | | | | | | | | | | |
|-----------------|---|---|---|---|---|---|---|---|---|----|--|
| Stilistik | | | | | | | | | | | |
| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | |
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| Begeisterungsindex | | | | | | | | | | | |
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| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | |
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| Potential | Status-quo | best-before |
|-----------|------------|-------------|
| 2025 | 2023 | 2022/2023 |