

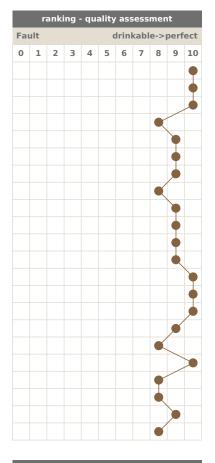
# **ORGANIC WINE AWARD INTERNATIONAL 2024 - spring**

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

rated 04.05.2024

Total points	90	AWARD: GOLD
Category	red wine	
Vintage	2022	
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	9,50	
Acid in g/l	4,00	
Sulphur free/total in mg/l	58,00	
Aged in	Chips, Powder, Strands, Shelves	

		an	alys	sis -	inte	ensi	ty as	sses	sme	ent	
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity										_	•
Violet - Red - Brown					•						
Color intensity											
rot-fruchtig											
aetherisch											
spicy											
schwarze Johannisbeere											
Tobacco								•			
Intensity								•			
Sweet				•							
Acid - gustatory						•					
Acid Irritation (haptic)											
Salty, mineral / extract											
Bitter			•	<							
Astringency						_					
Phenole / tannin						•					
Alcohol impression						•					
CO <sup>2</sup>		•	<								
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

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

Potential	Status-quo	best-before
2027	2027	2025



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#### Description

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**

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