

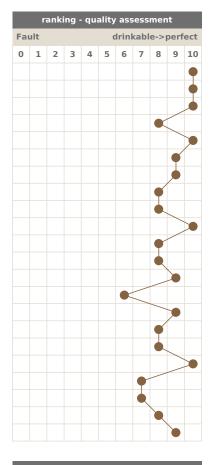
ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Zingled Out Zinfandel PUGLIA Winery: Mare Magnum Srl

rated 03.05.2024

Total points	86	AWARD: SILVER
Category	red wine	
Vintage		
Primary grape / grape varieties	Zinfandel	
Quality	IGP	
Country - region	Italien - Apulien	
Alcohol in vol.%	14,00	
Residual sugar in g/l	7,90	
Acid in g/l	3,70	
Sulphur free/total in mg/l	47,00	
Aged in	Wooden barrel	

		an	alys	is -	inte	ensi	ty as	sses	sme	ent	
	litt	le->	clea	arly	sigr	nific	antl	y re	cog	nisa	ble
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
Violet - Red - Brown					•						
Color intensity							0				
rot-fruchtig									•		
Roasted flavors											
woody											
Chocolate										•	
Blackberries									•		
Intensity											
Sweet					•						
Acid - gustatory							•				
Acid Irritation (haptic)											
Salty, mineral / extract						•					
Bitter						•					
Astringency						•					
Phenole / tannin											
Alcohol impression					•						
CO ²		•	<								
Intensity / volume								-	•		
Length / finish											
Balance								•			
complexity						•					





reductive - - - oxidative modern - - - traditionel

				Su	mm	ary				
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 1 2 3 4 5 6 7 8 9 10						exa	iltat	ion				
	little much	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2029	2027	2026



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Description

Region: Italy Rosso & Bianco

Varietal composition:Blend of local varietals like Primitivo, Montepulciano and Sangiovese Color:Ruby red.

Taste:A medium-bodied wine with a dark fruit character of blackberries, cherries and rosehip, smooth tannins and notes of spices and chocolate.

Aroma: Forest fruits and herbs

Production and maturation:The harvest is completed in mid-September. A cold 2 day maceration is followed by a 5 day fermentation on the skins at 25° Celsius. After malolactic the wine matures for 4 months in oak. Classification:Rosso d'Italia

Food-Pairing

Food pairing: The wine is excellent with grilled meat of pork or beef, pasta or aged cheese.