

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

## Megazin Zinfandel Puglia Winery: Mare Magnum Srl

rated 05.05.2024

Total points	96	AWARD: GRAND GOLD
Category	red wine	
Vintage	2021	
Primary grape / grape varieties	Zinfandel	
Quality	IGP / IGT	
Country - region	Italien -	
Alcohol in vol.%	14,50	
Residual sugar in g/l	8,40	
Acid in g/l	3,70	
Sulphur free/total in mg/l	46,00	
Aged in	Stainless tank	

		an	alys	sis -	inte	ensit	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-beerig											
floral, flowery								•			
malo-lactic								•			
Rote Johannisbeere										•	
Joghurt									•		
Intensity											
Sweet								ø			
Acid - gustatory						•					
Acid Irritation (haptic)											
Salty, mineral / extract											
Bitter		•	$\leq$								
Astringency								-	•		
Phenole / tannin											
Alcohol impression								•			
CO <sup>2</sup>		•	<								
Intensity / volume									-	•	
Length / finish											
Balance											
complexity										•	

ranking - quality assessment										
Fau	ault drinkable->perfect									
0	1	2	3	4	5	6	7	8	9	10
										•
										•
									•	
										•
									•	
									•	
										•
										•
									•	



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

Potential	Status-quo	best-before
2030	2024	2025



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### Description

Region:Apulia
Varietal composition:Zinfandel
Color:Dark intense red color.
Taste:Full-bodied with well integrated oak character and dark fruits, coffe and licorice.
Aroma:Grand inviting aromas of blue and black berries with hints of oak, peppermint and vanilla.
Production and maturation:Fermented and matured in American oak (Quercus Alba) that gives the wine a vanilla character and soft tannins.

### **Food-Pairing**

Food pairing: Goes very well with rich meat dishes like baby back ribs, pulled pork and game.