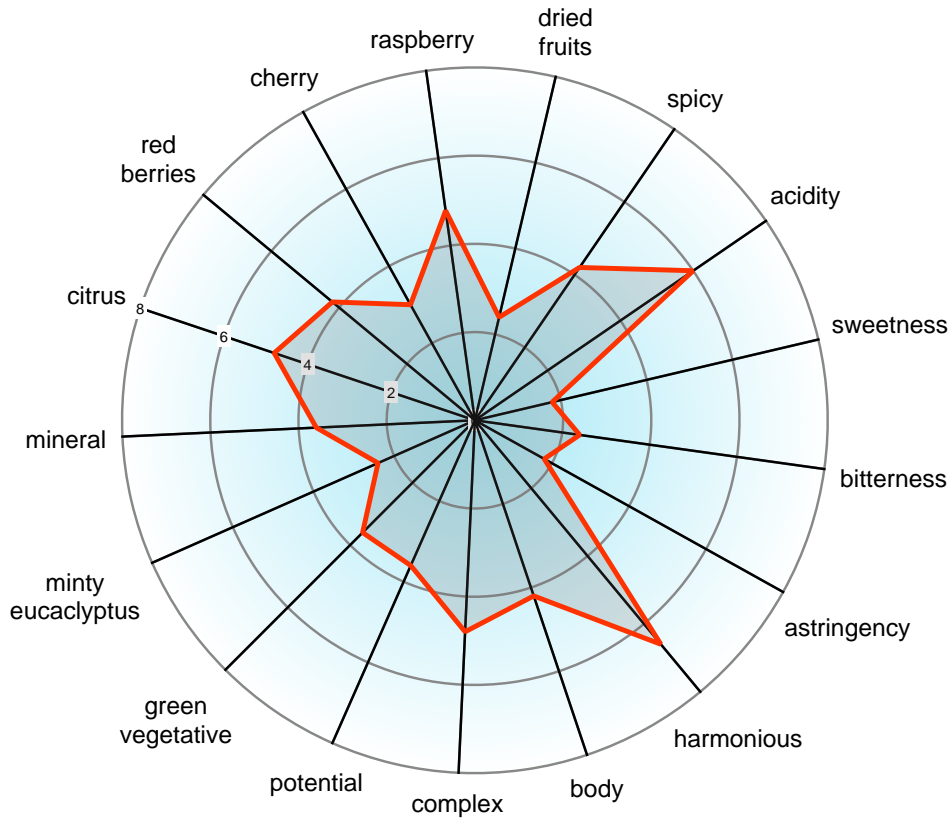


Great International Wine Award MUNDUSvini



Sample 214801

Vida Nova Rosé 2009



Odour

green/vegetative	3,6
minty /	2,4
mineral	3,6
citrus	4,8
red berries	4,2

Taste

cherry	3,0
raspberry	4,8
dried fruits	2,4
spicy	4,2
nutty	0,0
smoky	0,0

Overall impression

harmonious	6,6
body	4,2
complex	4,8
potential	3,6

max = 10

Off-Flavour (1 / 2 bottle)

sulfur defect	0%	buttery	0%
cork taint	0%	oxydized	0%
mouldy	0%	atypical aging	0%
ethyl acetate	0%	brown color	0%
microbial	0%		

Kategorie/Category:

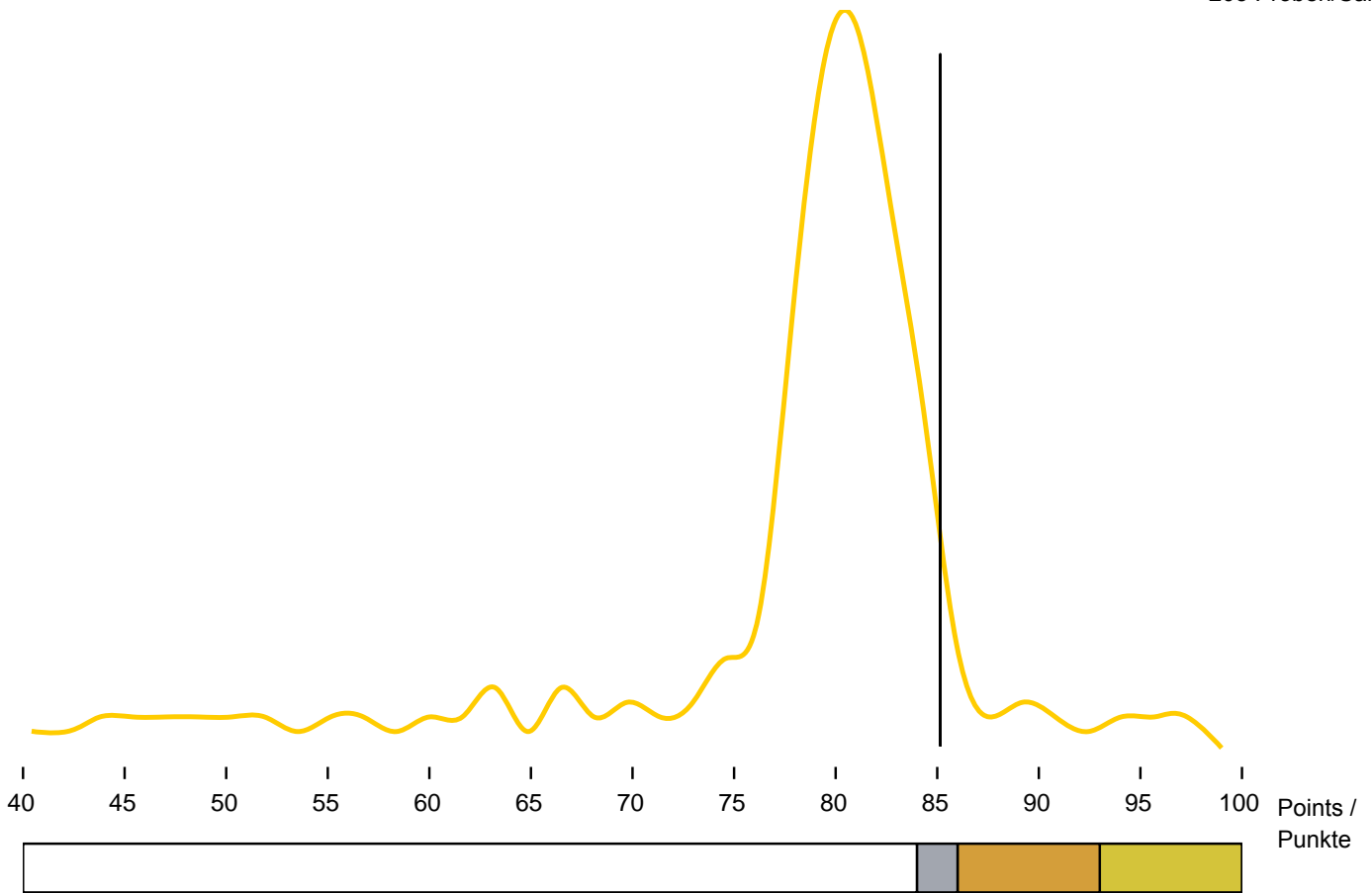
2.1.2: 4,1 bis 12 g/l Restzucker / sucres résiduel

Probe/Sample 214801

Neustadt, 16.09.2010

Vida Nova Rosé 2009

203 Proben/Samples



Great International Wine Award MUNDUSvini

Tasting:

The tasting assessment system corresponds to that of the International Union of Oenologists (UIOE) and the International Organisation of Vine and Wine (OIV), which was developed for international tastings. It is a mathematical scheme providing weighted points for the criteria of appearance, smell, taste and harmony/overall impression. Ideally, a wine can be given 100 points as the total of all criteria. Each wine is tasted and assessed by a committee comprised of 5-7 judges.

Under OIV regulations, no more than one third of the products entered are to be given awards.

To offer some insight into the work of our tasters, you will receive a sample score sheet, which will be subsequently assessed at the Great International Wine Award MUNDUSvini.

Due to the individual judges' opinions, there is an overall rating of your product in the individual categories of appearance, smell, taste and harmony/overall impression.

Great International Wine Award MUNDUSvini 2010

Judge: Musterbogen
 Jury: 16
 Flight: 9
 Vintage: 2009
 Sample: 9227



Category

Still wine white more than 45,1 g/l reducing sugars

9227		Excellent				Insufficient
VISUAL	Limpidity/Clarity	<input type="checkbox"/> (5)	<input type="checkbox"/> (5)	<input type="checkbox"/> (5)	<input type="checkbox"/> (5)	<input type="checkbox"/> (1)
	Colour (aspect)	<input type="checkbox"/> (10)	<input type="checkbox"/> (8)	<input type="checkbox"/> (6)	<input type="checkbox"/> (4)	<input type="checkbox"/> (2)
NOSE	Genuineness	<input type="checkbox"/> (6)	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)	<input type="checkbox"/> (3)	<input type="checkbox"/> (2)
	Intensity	<input type="checkbox"/> (8)	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (4)	<input type="checkbox"/> (2)
	Quality	<input type="checkbox"/> (16)	<input type="checkbox"/> (14)	<input type="checkbox"/> (12)	<input type="checkbox"/> (10)	<input type="checkbox"/> (8)
TASTE	Genuineness	<input type="checkbox"/> (6)	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)	<input type="checkbox"/> (3)	<input type="checkbox"/> (2)
	Intensity	<input type="checkbox"/> (8)	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (4)	<input type="checkbox"/> (2)
	Persistence	<input type="checkbox"/> (8)	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)
	Quality	<input type="checkbox"/> (22)	<input type="checkbox"/> (19)	<input type="checkbox"/> (16)	<input type="checkbox"/> (13)	<input type="checkbox"/> (10)
Overall Judgement		<input type="checkbox"/> (11)	<input type="checkbox"/> (10)	<input type="checkbox"/> (9)	<input type="checkbox"/> (8)	<input type="checkbox"/> (7)
		(100)	(87)	(74)	(59)	(40)
Choice for award		<input type="checkbox"/> Grand Gold	<input type="checkbox"/> Gold	<input type="checkbox"/> Silver	<input type="checkbox"/> None	

Remarks	Signature of judge	Signature of chairman of jury
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Odour

green/vegetative	<input type="checkbox"/>	dried fruits	<input type="checkbox"/>
mineral	<input type="checkbox"/>	spicy	<input type="checkbox"/>
citrus	<input type="checkbox"/>	honey	<input type="checkbox"/>
yellow fruits	<input type="checkbox"/>	oak	<input type="checkbox"/>
exotic fruits	<input type="checkbox"/>	buttery	<input type="checkbox"/>
floral	<input type="checkbox"/>		<input type="checkbox"/>

Taste

acidity	<input type="checkbox"/>	bitterness	<input type="checkbox"/>
sweetness	<input type="checkbox"/>	astringency	<input type="checkbox"/>

Overall impression

harmonious	<input type="checkbox"/>	complex	<input type="checkbox"/>
body	<input type="checkbox"/>	potential	<input type="checkbox"/>

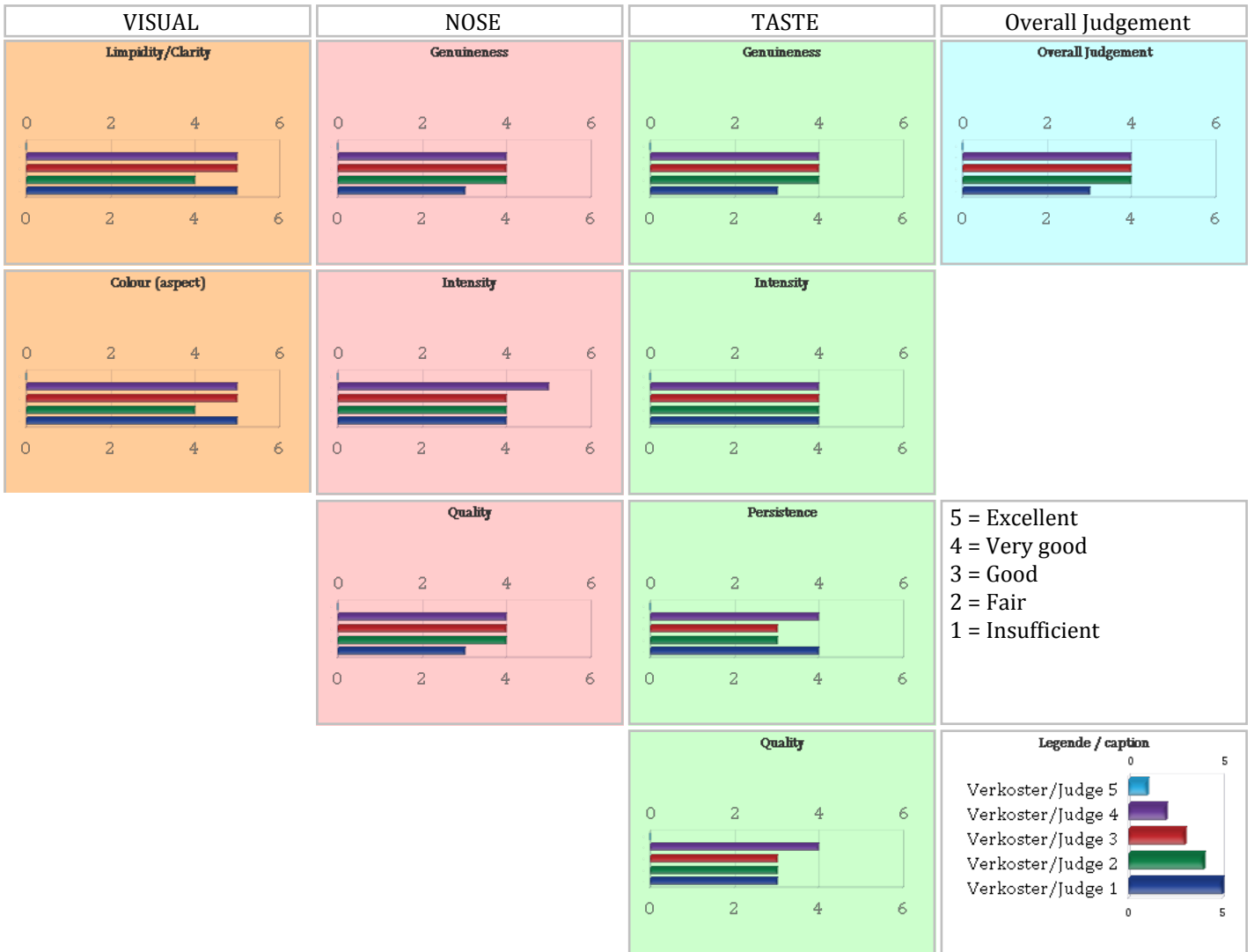
Off-Flavour

	yes	no		yes	no		yes	no
sulfur defect	<input type="checkbox"/>	<input type="checkbox"/>	ethyl acetate	<input type="checkbox"/>	<input type="checkbox"/>	oxidized	<input type="checkbox"/>	<input type="checkbox"/>
cork taint	<input type="checkbox"/>	<input type="checkbox"/>	microbial	<input type="checkbox"/>	<input type="checkbox"/>	atypical aging	<input type="checkbox"/>	<input type="checkbox"/>
mouldy	<input type="checkbox"/>	<input type="checkbox"/>	buttery	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Second bottle

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Ergebnisse / Results:
Vida Nova Rosé 2009



MUNDUS vini[®]

DER GROSSE INTERNATIONALE WEINPREIS



Vida Nova Rosé 2009

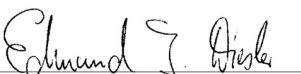
Adega de Cantor Quinta do Miradouro Alamos
Guia

Neustadt an der Weinstraße,
im September 2010


Prof. Dr. Ulrich Fischer, Vorstand


Susanne Denzer, Vorstand


Robert Joseph, Vorstand


Edmund J. Diesler, Vorstand


Christoph Meininger, Geschäftsführung


Michael Hornickel, Vorstand