

Stefan Metzner

Seminare & Beratung

Sommelier

Weinakademiker – WSET Diploma

www.stefanmetzner.com



2021.09.30. – 7 q 2 t



This wine is clear and shows a medium deep amber to brown colour with a greenish hint in the rim

It shows an overt, intense, complex aroma profile with secondary and tertiary aromas only

Primary:

Secondary: clove, hints of roasted notes (nuts and oak), cedar and a delicate smokey element

Tertiary: There are caramelised and oxydised notes in good balance; candied fruit (orange zest, lemon, apples) baked kernel fruit aromas (green apples, pear and quince), english breakfast jam, dried fruit and quite obvious notes of brown sugar and melasses as well as a spicy element

It also shows a lifted aroma impression of well some nice VA

On the palate:

Sweetness it is sweet with about 60 g/l of RS however, this wine leaves a rather dry impression
Acidity high, pronounced and searing front to back acidity
ABV well integrated at 20 % ABV as well as some delectable VA
Tannins
Body the body full with unusually high concentration and very high extract

Flavour intensity and flavour characteristics are the same as in the nose

The finish is sheer endless with aromas bouncing back up to several minutes after being drunk

This wine is of outstanding quality and perfectly reflects all properties of this unique wine style.

The wine shows quite obvious characteristics of extended ageing but is only at the beginning of its drinking window now. The very high level of extract, sweet oxydised and developed style with a high level of madeirisation will allow for this wine to gracefully ripen over the next 30 to 50 years in bottle, develop more complexity in aromas and integrate all structural components even better.

tasted from various glasses in March 2021

