



EUROPEAN SCHOOL FOR SOMMELIER GERMANY

TASTING CARD

Date 26/7	Time 15:00	Location Idre	Suitability of the room OK
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Wine	Name Grand Prix	Type Sparkling Classic method	Alcohol % 12.5
	Producer Skepparp Vingård	Vintage 2020	Temperature C° 12

Visual analysis	Colour (Tone) Clear pale straw yellow		
	Clarity Clear		
	Body Medium to weak		
	Perlage	Persistence Quik	
		Finesse Intense, irregular	
Density (Foam) Weak			

Olfactory analysis	Intensity Low		
	Persistence Low		
	Finesse Fine		
	Description Apricot, Chalk, Passionfruit, gooseberry, rubber, gerbera, margerita, yeast, brick, molded lemon, deep intense, bitterly		

Tasting analysis	General structure	Alcohol weak	Acidity High
		Softness absent	Minerality high
		Sugar dry	Tannins -
	Balance Weak balance		
	Body low		
	Description Elderflower, lemon, metal, lime, red apple, raspberry, pink grapefruit, passionfruit, Interesting and intense bubbles in the mouth. Very high acidity.		
	Taste / Smell	Intensity High	
Persistence Long			
Finesse Low			

Maturity
Ready to drink but will be interesting to try in a couple of years.

Remarks
Pairing: Fat fish like salmon etc. Wienerschnitzel.