



EUROPEAN SCHOOL FOR SOMMELIER GERMANY

TASTING CARD

16 may 2022	12:20	Berlin	OK
Wine	Name Sav Fjällvin	Type Alcoholic Beverage of birch sap	Alcohol % 11
	Producer Savhuset Åre	Vintage 2018	Temperature C° 14 , 10
Visual analysis	Colour (Tone) - Extreme pale		
	Clarity - Transparent		
	Body - Medium Low		
	Perlage	Persistence -	
Finesse -			
Density (Foam) -			
Olfactory analysis	Intensity - Low		
	Persistence - Low		
	Finesse -Fine		
	Description Daisy, Green grass, Lime, rotten lemons, acetone, lemon juice, Lind flowers, Birch wood, Birch pollen, herbal notes, wet grass, freshly cut grass, lemon fruit, pine, resin, Rubber, Elderflower, acid ending, orange.		
Tasting analysis	General structure	Alcohol - Medium	Acidity - High
		Softness - No	Minerality - Medium
		Sugar - Dry	Tannins - Medium
	Balance - Acid tendency, Lack of softness. No balance		
	Body - Weak		
	Description Diluted lemon drink, cucumber. Lemon fruit, chalk, Basil, herbal, wood, grass, acid cherry. unripe cherries Bitter long acid tendency. (Basically bad lemon juice)		
	Taste / Smell	Intensity - Intense	
Persistence - Persistence			
Finesse - Acid			
Maturity - Fine			
Pairing: Wienerschnitzel, fried chicken, fried vegetables, Vietnamese Soup Pommes frites, Apperitivo wine at a garden party (served cold)			