



EUROPEAN SCHOOL FOR SOMMELIER GERMANY

TASTING CARD

Date 26.12.2020	Time 19:10	Location Seg	Suitability of the room 20' - OK
Wine	Name Sav	Type Sparkling Birk Sap	Alcohol % 12
	Producer Savhuset Åre	Vintage Deg. May 2018	Temperature C° 10-12
Visual analysis	Colour (Tone) very light yellow, "white reflexes"		
	Clarity transparent		
	Body high and rich in structure		
	Perlage	Persistence foam very short, bubbles high	
Finesse not the foam, bubbles high			
Density (Foam) intense, explosive, mixed (first small than larger bubbles), very quick, bubbles in line with different origin main from the glas, at the bottom			
Olfactory analysis	Intensity low		
	Persistence short		
	Finesse short		
	Description first smell intense CO2, dry ananas, dry primulas-cowslips, daisy, red apple (annurca), gooseberry, acacia honey, iron, fresh bread yeast, green apple, grey light smoke, jasmin, light sulfur, toasted almonds, pecan nuts,.. warmer (14), Birk and its wood, even light cold smoked,		
Tasting analysis	General structure	Alcohol low	Acidity middle high, nice and balanced
		Softness middle	Minerality intense
		Sugar dry	Tannins none...but, very nice bitter aftertaste, and astringency when at 14 C.
	Balance yes!		
	Body full		
	Description Honey, dry apricot, daisy petals, light "Cynar" bitterness, lime, grapefruit, tomato juice, bitter citric, minerals, (granit and metal), bitter orange, cherry blossom, tarassaco-dandelion, Nespole-Loquat, Liquorice flower, Propolis		
	Taste / Smell	Intensity short, impercettibile	
		Persistence short (middle hight wit 14C)	
Finesse low			
Maturity Very balanced and harmonic, pleasant experience, Ready to drink, but... very curious to taste it in 5 or 10 years			
Remarks Food pairing, fresh raw salmon, light smoked salmon, curcma, curry, seafood, (not sushi or rice combined)			

