

EUROPÄISCHE SOMMELIER SCHULE DEUTSCHLAND

VERKOSTUNGSKARTE

Datum 22.4.2024	Uhrzeit 20:20	Raum Europäische Sommelier Schule -Berlin	Eignung des Raumes OK
Wein	Name Commanderia	Typ PDO Commandaria	Alkohol % 13
	Winzer Aes Ambelis	Jahrgang 2015	Temperatur C° 10
Sichttest	Farbe (Tönung) Cupper brown with Bronze reflex		
	Klarheit Klar		
	Körper Thick, structuredr		
	Perlage	Dauer	
Feinheit			
Dichte (Schaum)			
Geruchstest	Intensität Middle		
	Persistenz Short		
	Feinheit Fine and Balanced		
	Beschreibung Caramell, wet wood, light smell of gutta perka, cooked marmelade, sweet stewed plums, dates, sugar cane, sweet roasted (caramellized) almonds, , vanilla, cinnamon, brown sugar, mellow honey, dry fig, dry apricot, orange peel.		
Geschmackstest	Allgemeine Struktur	Alkohol middle warm	Säuerlichkeit fresh
		Weichheit soft	Salzgehalt middle
		Zucker semi dry	Tanningehalt poor, elegant and discret
	Ausgewogenheit balanced		
	Körper full		
	Beschreibung Mirabelle plum, (both very ripe fruit and confiture), Apricot (both dry and ripe fruit), creme Brulée, caramell and caramell bonbon (toffee), wild walnut, hazelnut, bergamott, roasted almonds (caramellized), safran, olive oil leave, egg yolks, soap		
	Geschmack / Geruch	Intensität Intense	
		Persistenz low	
Feinheit fine			

Evolution Ready to drink, could age... like a Commandaria

Bemerkungen Panettone, Crème Brulée, tarte tatin, goat cheese, more or less any kind of cheese not too young (<6 months, not too old not more than >24 months, also moulded (gorgonzola dolce for ex.) roasted pig meat

