

International PIWI Wine Award Tasting: 413 wines from 15 countries

Online PAR® Wine Contest on behalf of PIWI International e.V. – considerable increase among the Top-Qualities – Top-Gold Wines from Italy to Sweden

Frasdorf, November 2020 – The fact that relatively young fungus-resistant grapes, like, for instance, Cabernet Blanc, Regent or Solaris, are an effective instrument to tackle the climate change has become the shared consensus. The PAR®-Jury, on behalf of PIWI International e.V., could acquire a striking image of how the corresponding features of PIWI types affect the quality and sensors, and how to handle it on the international stage. Due to Corona pandemic, the tasting took place in the online space for the first time. The jury assessed 413 wines from 15 different countries on November 13th – 15th, 2020. The contest outcome contains 42 Top Gold medals, 175 Gold, 161 Silver and 29 Compliments. 27 PAR® Certified Master Tasters based throughout Germany *) could provide the usual quality and transparency of the results supported by the established digital infrastructure of WINE System AG.

Germany has submitted 170 wines achieving the most represented position during the tasting 2020, followed by Switzerland, Italy and Austria. As measured by the number of Top Gold awards, Germany and Switzerland doubtfully took the lead with 12 and 9 top results, followed by Austria with 6 Top Gold medals. Also, PIWI wines from Sweden, Poland, Denmark and Italy could achieve top position.

Top ratings in different categories:

In the category of red wine, two Cuvées of Divico, Gamaret and Bronner, both produced in the region of the Lake Geneva in Switzerland, took a winning position with 98 points: the traditional barrique-made [2018 Bastian](#) coming from the Domaine de la République et Canton de Genève, as well as the [2018 Divico](#) likewise stylistically traditional barrique-matured wine produced at the vineyard Florian Ramu.

The Top league in the category of whites is represented by the 98-points-winning PIWI wines from the Lower Austria: the modern steel tank-done [2019 Donauriesling Sommelier](#) of Winzer Krems and the [2019 Bio-PIWI](#) coming from organic vineyard Prinz – reductively steel tank-matured blend of Blütenmuskateller, Donauriesling and Muscaris.

A further 98 points rating is placed in the category of sparkling wine. The best rating went to the [2017 Sauvignier Gris Brut Reserve](#) from Charakterweine Josef Schar based in the Austrian region of Styria. This sparkling wine was matured in a wooden barrel continued by the traditional bottle fermentation. The best in class in the category of rosé came from the most northern producing country participating in this year tasting: a modern 2019 Rondo „Per Ols Råsa“ decorated with 97 points and produced in a steel tank at the Vineyard Österlennin based in the Swedish region of Skane. Likewise, 97 points were awarded to the 2019 Theia from the Italian winegrowing estate Nove Lune that took the winner place in the category of dessert wine. This blend of Helios, Bronner and Solaris is traditionally matured in the barrique barrel with origin in the region of Lombardy.

The PIWIs, the Craftmanship and the Climate Change

The stylistic and quality gamut was enormous. A look at the medals table shows a decrease in the qualitative mid-range compared to the previous years. Head of the tasting Martin Darting says: „Particular, winegrowers from the Southern regions had to face the extreme heat and droughtiness. Typically, the first year is not a big problem. However, should similar hot weather years follow, there is no chance to avoid an impact on the sensory features of the grapes. This caused many problems, primarily, due to the lack of centuries-old viticultural experience in PIWI winegrowing like, for instance, Riesling is the case.“

The good news is that the qualitative mid-range decreased as a result of the enlargement of the top class. Compared to the 2019 edition of the contest, the amount of TopGold Medals has almost doubled. Martin Darting continues: „This year, we observed a vast amount of High-Quality products in top position proving the fact that PIWI wines can easily keep pace with top quality made from the established vines. The key lies in a precise analysis of the empirical values as well as certain agility, especially in vineyard management. In addition, the application of individual fitting vinification and skilled blending paves the way for Top Gold.“

Board Member of WINE System AG Brigitte Wüstinger says: „Everything new has yet to take hold. The results of 10 PIWI Wine Award tastings show that there is no coincidence anymore in the high-quality level of the PIWI grapes. With the help of the meanwhile elder vineyards paired with experience and professional craftsmanship of winemakers, the stabilisation and positioning of PIWIs vis-à-vis the established grapes become apparent. We are eager to see what the future might bring.“

PIWI International Wine Award: The PIWI International Wine Award was launched to give useful guidelines for the diverse new grapes to consumers and retailers as well as to reaffirm

the pioneering role of the producers and their commitment to more sustainable farming. Initiated by PIWI International e.V. and organised by WINE System AG, the prestigious contest puts its trust in the recognised PAR® method. Due to the analytical and differentiated approach of the qualified PAR® tasters, the assessment considers all aspects of the wine production and climatic conditions. The results are easy to understand, and they provide valuable services to the winemakers, particular in product development and quality management.

Supplementary Information

*)During the online tasting of the PIWI International Wine Award 2020 the submitted wines are classified in the climatic, stylistic and analytic parameters. The wines are anonymised and numbered before unpacked and presented to the jury in the determined order. A completely new situation to the tasting crew that could be managed due to the defined tasting standards delivering high reproduction of PAR® results. According to the PAR® methods also the online tasting edition requires a team of two auditors who first taste each wine separately followed by the discussion that leads to consensus and final results.

Background information:

PIWI International e.V. Association promotes the information exchange between research organizations, growers, refiners of **PIWI grape varieties** and wine producers. Many fungus-resistant grape varieties have been put into practice during the last years, some of them on a trial base. There is a big information demand about this type of grape, namely detailed feature characterization, manual for the best possible winemaking, degustations, marketing exchange and how to better inform final consumers. Besides arranging of congresses and study groups, the initiation of the International PIWI Wine Award is an essential part of the PIWI activities. President: Josef Engelhart www.piwi-international.de

WINE System AG with its activity area in **consulting, training and PAR® high-quality contests** is a capable partner for winegrowers, retail and expert audience in the fields of wine and sensors since 1999. WINE System AG operates under the leadership of both board members Brigitte Wüstinger and Martin Darting since 2019. Since many years, the company organises well-known high-quality contests, for instance, international organic wine award and PAR® Wine Award International, as well as other smaller events. The database that contains more than 40.000 listed wines became a global information tool highly appreciated among experts. www.winesystem.de

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