TASTED JOURNAL

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100% BLIND

by **MARKUS DEL MONEGO** & **ANDREAS LARSSON**

Best Sommelier of the World 1998
Best Sommelier of the World 2007

ITALY

10
April 2013

TUSCANY

SPARKLING

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VENETO

PIEDMONT

OTHER REGIONS RED WINES

WHITE WINES

THE BLIND TASTING CONDITIONS

All wines will be blind tasted by category (wine style, country of origin, region, appellation, variety/blend, vintage) in the highly professional tasting rooms of caveCO in Essen, Germany. For professional blind tastings the environment is as neutral as possible, with various environmental factors which must be strictly controlled in order to guarantee perfect tasting conditions: the location, temperature, humidity of the air, air pressure, noise, smells, colours, and last but certainly not least, the light.

These criteria are in place at caveCo's tasting facilities, located in the isolated basement of the building. The room temperature oscillates around 20°C (+/-2°C), the humidity of the air is permanently controlled and if necessary adjusted. All parameters are registered at regular intervals. Noise is strictly forbidden in order to avoid any nuisance that could interrupt the tasters. Thanks to the location disturbing sounds from outside are mostly excluded. It is paramount that the tasting room remains a neutral place in terms of smell, to ensure this the room is aired frequently. As for the light, each individual tasting cabin is equipped with a daylight light bulb, assuring perfect and constant light conditions. The tasting rooms are alarm secured hence only employees and other authorised personal have access to the location. The wines are stored in temperature controlled wine cabinets set at the appropriate temperature for the category of wine. The individual tastings cabins are strictly isolated from one another, so that the tasters cannot see the other participants tasting notes or comments. The tasters cannot see the preparations of the tastings, nor the bottles.

The wines are served to the tasters directly by staff and each wine is identified by a corresponding number. This number is matched to the sample number of the wine. If ever one or both tasters express a doubt on the overall quality of a wine (corked, oxidised,...) the second sample of the wine will be re-tasted by both sommeliers. Shall the second bottle represent the same default, the producer will be informed and the comments will not be published. All the other comments will be published in TASTED Journal. Each wine will be commented by both sommeliers and will receive a score by both of them (on a 100 point scale), as well as an average score.

ANDREAS LARSSON

Andreas Larsson's passion for food and wine dates to his teenage years, a period in which he "was always hungry", as he says - not astonishing for someone of his stature. After having graduated from restaurant school, Andreas started his career as a chef in 1990. He then alternated cuisine with his other passion - playing jazz. Afterwards he committed himself entirely to the world of wine and graduated from "Restaurangakademien" in Stockholm in 1999 as a sommelier. He won the title, Best Sommelier of Sweden in 2003, becoming Best Sommelier of Europe the following year. Andreas Larsson reached the summit having won Best Sommelier of the World in 2007. Besides his activities as international wine consultant, teacher, conference lecturer, and fervent writer, Andreas still works for PM & Vänner restaurant in Vaxjö Sweden (www.pmrestauranger.se). He is a member of TASTED magazine's editorial board and is an active blogger (www.andreas-larsson.org). He also maintains his personal video blog on his homepage (www.andreas-larsson.org) in order to share his passion for wine with wine enthusiasts and amateurs. Andreas has appeared in numerous TV and radio programs, in Europe, the US and Asia.

MARKUS DEL MONEGO

Markus Del Monego, the first and only German to hold the title of Best Sommelier of the World, as well as also the coveted title of Master of Wine. This makes him the first person in the history of these two qualifications to hold both titles at once and highlights his outstanding wine knowledge. Markus, who comes from Baden, successfully passed the Master of Wine Exam in 2003 (www.mastersofwine.org). This examination is recognized as being the most difficult and the most demanding in the world. For Markus Del Monego the historic win of the Best Sommelier of the World title in 1998 was the launch of his career as an independent Sommelier. In the same year he was also awarded the title of Master of Sake "Kiki Sakeshi" in Japan, a title which has only been granted to one other European (www.meiyo-kikisakeshi.com). Markus Del Monego is currently manager and owner of the expanding service and consultancy company caveCo in Essen and he offers all aspects of wine consultancy for business and private customers around the world (www.caveco.de). Markus Del Monego has made his hobby into a very successful career (www.delmonego.de).

91 | FRANZ HAAS - PINOT NERO SCHWEIZER

Alto Adige 2009

AL - Very pale, ruby red, almost orange; the nose displays orange peel, red berries, fine spice; the palate is on the lighter side, but with attractive flavour intensity, young red fruit ,fine spices and a bright freshness, soft texture and rather long finish; elegant and complex style. 90

MdM - Elegant, ruby red. Very expressive nose with aromas reminiscent of raspberries, Morello cherries, blackberries, dark chocolate, vanilla and mild spices. On the palate elegant but persistent, with very good length and complex, aromatic profile. 92

90,5 | FRANZ HAAS - MANNA

Alto Adige *Vigneti delle Dolomiti* **2011**

AL - Medium, deep ,golden colour; rather rich nose with aromas of stone fruit, peach, apricot and floral notes; good grip on the palate rather mouth filling with fine balance between fruit and acidity; good length and rather creamy texture. 89

MdM - Medium, intense, yellow with green hue. Complex nose with discreet citrus fruit, hints of minerality and ripe apricots, almost floral tones. On the palate crisp acidity, excellent balance and good length. 92