

Radosevich's Slivovitz Festival Competition Score Sheet

Judge: _____ Distiller / Brand: _____ Score: _____

Visual – Take a look at the glass. Slivovitz that's not aged, or is aged in glass should be clear as water. Wood aged slivovitz picks up color from the casks, but should still be clear, not cloudy. Swirl the glass and look at the legs or tears (the Marangoni effect) It's caused by differences in the surface tension between alcohol and water. You should notice a more legs in higher proof slivovitz. This doesn't really mean much, but it's fun to do. There should be no particulate matter.

Score: _____ of 10 possible points

Notes:

Aroma – Sniff deeply, searching for plums, mold, green, or rotten egg smells (sulfides). Notice the bite of the alcohol. Smoky or wood odor is expected in an aged slivovitz. Smell for chemical odors, acetone, or fusels. Swirl the glass and repeat. Now do the Stawski Sniff. Place the palm of your hand over the glass, and tip it over. Rub the circle of slivovitz between your palms to warm it, cup your hands and sniff deeply.

Score: _____ of 25 possible points

Notes:

Alcohol – Higher proof slivovitz tends to have a harsher bite, simply due to the alcohol. The higher the quality of the slivovitz, the less noticeable the alcohol for same proof. Slivovitz is diluted to lower the proof for taxation and legal reasons, so we don't score on proof unless the slivovitz is homemade. Score for the bite.

Score: _____ of 5 possible points

Notes:

Mouthfeel – A very subjective measure. Hold the slivovitz in your mouth for a while. Rub your tongue against the roof of your mouth. What does the slivovitz feel like. Is it thin and slippery, smooth, viscous, astringent, dry? Does your tongue feel coated? How you like the mouthfeel is how you should score. Good slivovitz has a smooth, slightly dry feel. Higher alcohol levels can cause dryness, but a sweeter slivovitz can be deceptive.

Score: _____ of 10 possible points

Notes:

Taste – Start with the instant it touches your tongue. Was it bitter, smooth, harsh, smoky? Could you taste plum, or was there more oak. A taste like bitter almonds means the distiller broke the pits when preparing the slivovitz, or let it ferment on the stone longer than necessary. A burnt taste is usually caused by burning the mash when using direct heat on the still. (industrial distillers use steam heat, traditional distillers may use flame) Taste acetone, chemical or dull? There may be 'tails' the end of the distilling run which contain fusals, fatty acids, and esters. An herbal taste usually means the plums weren't stripped of leaves and plums before fermenting.

Score: _____ of 30 possible points

Notes:

Aftertaste – After you spit, and slivovitz experts always spit while tasting more than one bottle, albeit reluctantly, what did your mouth feel like? Did your tongue go numb? Old gym socks, or chemical waste dump is bad. Plum, oak, or pleasant lingering tastes are good. Deciding that it's a crime to spit this mouthful is a very good sign, but means you're done testing for the day. Be still for a moment, sometimes it takes time for the aftertaste to fully develop.

Score: _____ of 20 possible points

Notes:

General Comments:

Don't forget, it's mandatory to make a toast before each tasting.