



Quarzit - Riesling
bewertet am 06.12.2009

Auszeichnung: Silber

| | |
|--|------------------------|
| Gesamtpunktzahl | 85 |
| ID | 12889 |
| Jahrgang | 2008 |
| Hauptrebsorte / Rebsorten | Riesling |
| Qualität | Qualitätswein |
| Land - Region | Deutschland - Rheingau |
| Restzucker in g/l | 2.90 |
| Alkohol in vol.% | 11.50 |
| Säure in g/l | 7.10 |
| Ausbau | Edelstahl |
| Fehlerfrei | ja |
| Fehler | |
| Mängel/Fehler/Krankheiten | |
| Ausbauart (reduktiv - - - oxidativ) | 0 1 2 3 4 5 6 7 8 9 10 |

Quantitative Einschätzung

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|-------------------------------|---|---|---|---|---|---|---|---|---|---|----|
| Klarheit | | | | | | | | | | | ■ |
| braun - gelb - hellgrün | | | | | | | ■ | | | | |
| Konsistenz / Viskosität | | | | | | | | | | ■ | |
| fruchtig | | | | | | | | | | ■ | |
| würzig | | | | | | ■ | | | | | |
| vegetabil | | | | | | ■ | | | | | |
| Grapefruit | | | | | | | | | | | ■ |
| Kräuter Provence, tr | | | | | | ■ | | | | | |
| Gesamtintensität | | | | | | | | | | | ■ |
| Süß | | | | | | | ■ | | | | |
| Sauer | | | | | | | | | | | ■ |
| Salzig, Mineralisch / Extrakt | | | | | | | ■ | | | | |
| Bitter | | ■ | | | | | | | | | |
| Phenole / Tannin | | | | | | | ■ | | | | |
| Adstringenz | | | | | | | | | | | ■ |
| Alkoholeindruck | | | | | | | | | | | ■ |
| CO2 | | | | | | | | | | | ■ |
| Intensität / Volumen | | | | | | | | | | | ■ |
| Nachhall / Länge | | | | | | | | | | | ■ |
| Balance | | | | | | | | | | | ■ |

Qualitative Einschätzung

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Potential bis zu Jahr **2014**

Bemerkung

süuregeprägter Rheingau-Riesling, dessen Aromen ein wenig zu sehr ins w+rzige gehen.