



PAR-System  
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**Weissburgunder Auslese Zähringer Löwe Nr. 44 - Weingut Wilhelm Zähringer  
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**Auszeichnung: Silber**

|                           |                               |
|---------------------------|-------------------------------|
| <b>Gesamtpunktzahl</b>    | <b>89</b>                     |
| ID                        | <b>18105</b>                  |
| Jahrgang                  | <b>2009</b>                   |
| Hauptrebsorte / Rebsorten | <b>Weißburgunder</b>          |
| Qualität                  | <b>Auslese</b>                |
| Land - Region             | <b>Deutschland - Baden</b>    |
| Restzucker in g/l         | <b>5.00</b>                   |
| Alkohol in vol.%          | <b>14.50</b>                  |
| Säure in g/l              | <b>4.40</b>                   |
| Ausbau                    | <b>Barrique</b>               |
| Fehlerfrei                | <b>ja</b>                     |
| Fehler                    |                               |
| Mängel/Fehler/Krankheiten |                               |
| Ausbauart                 | <b>0 1 2 3 4 5 6 7 8 9 10</b> |
| (reduktiv - - - oxidativ) |                               |

**Analyse - Quantitative Einschätzung**

|                               | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|-------------------------------|---|---|---|---|---|---|---|---|---|---|----|
| Klarheit                      |   |   |   |   |   |   |   |   |   |   | ■  |
| braun - gelb - hellgruen      |   |   |   |   |   |   |   | ■ |   |   |    |
| Farbintensität                |   |   |   |   |   |   |   |   | ■ |   |    |
| fruchtig                      |   |   |   |   |   |   |   |   | ■ |   |    |
| Röstaromen                    |   |   |   |   |   |   |   |   | ■ |   |    |
| Reife Mango                   |   |   |   |   |   |   |   |   |   | ■ |    |
| Hefezopf                      |   |   |   |   |   |   |   | ■ |   |   |    |
| Gesamtintensität              |   |   |   |   |   |   |   |   |   | ■ |    |
| Süß                           |   |   |   | ■ |   |   |   |   |   |   |    |
| Sauer                         |   |   |   |   | ■ |   |   |   |   |   |    |
| Salzig, Mineralisch / Extrakt |   |   |   |   |   | ■ |   |   |   |   |    |
| Bitter                        |   |   | ■ |   |   |   |   |   |   |   |    |
| Phenole / Tannin              |   | ■ |   |   |   |   |   |   |   |   |    |
| Adstringenz                   |   |   | ■ |   |   |   |   |   |   |   |    |
| Alkoholeindruck               |   |   |   |   |   |   | ■ |   |   |   |    |
| CO2                           |   | ■ |   |   |   |   |   |   |   |   |    |
| Intensität / Volumen          |   |   |   |   |   |   |   | ■ |   |   |    |
| Nachhall / Länge              |   |   |   |   |   |   |   |   | ■ |   |    |
| Balance                       |   |   |   |   |   |   |   |   | ■ |   |    |

**Ranking - Qualitative Einschätzung**

|  | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|--|---|---|---|---|---|---|---|---|---|---|----|
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   | ■ |    |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   | ■ |    |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   | ■ |    |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |

Potential **2015**