# internationaler bioweinpreis 2013

PAR-System
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## Grauer Burgunder trocken - Wein- und Sektgut Hemer
## bewertet am 09.06.2013

**Auszeichnung: Gold**

| | |
|---|---|
| **Gesamtpunktzahl** | **92** |
| ID | **21442** |
| Jahrgang | **2012** |
| Hauptrebsorte / Rebsorten | **Grauer Burgunder** |
| Qualität | **QbA** |
| Land - Region | **Deutschland - Rheinhessen** |
| Restzucker in g/l | **3.80** |
| Alkohol in vol.% | **13.00** |
| Säure in g/l | **6.20** |
| Ausbau | **Edelstahl** |
| Fehlerfrei | **ja** |
| Fehler | |
| Mängel/Fehler/Krankheiten | |
| Ausbauart (reduktiv - - - oxidativ) | 0 1 **2** 3 4 5 6 7 8 9 10 |

**Analyse - Quantitative Einschätzung**

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Klarheit | | | | | | | | | | | ■ |
| braun - gelb - hellgruen | | | | | | | ■ | | | | |
| Farbintensität | | | | | | | ■ | | | | |
| fruchtig | | | | | | | | ■ | | | |
| würzig | | | | | | | | ■ | | | |
| blumig | | | | | | | ■ | | | | |
| Honigmelone | | | | | | | | ■ | | | |
| Birne | | | | | | | | | ■ | | |
| 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 |
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Potential **2017**