



**Weinviertel DAC von den Rieden - Bio-Weingut H. u. M. HOFER
bewertet am 29.06.2014**

Auszeichnung: Silber

| | |
|---------------------------|---------------------------------|
| Gesamtpunktzahl | 83 |
| Datenbanknummer | 22740 |
| Jahrgang | 2013 |
| Hauptrebsorte / Rebsorten | Grüner Veltliner |
| Qualität | Qualitätswein |
| Land - Region | Österreich - Weinviertel |
| Restzucker in g/l | 3.00 |
| Alkohol in vol.% | 12.50 |
| Säure in g/l | 5.30 |
| Ausbau | Edelstahl |
| Fehlerfrei | ja |
| Fehler | |
| Mängel/Fehler/Krankheiten | |
| Ausbauart | |
| reduktiv - - - oxidativ | 0 1 2 3 4 5 6 7 8 9 10 |
| modern - - - traditionell | 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 | | | | | | | | | | | ■ |
| farblos - grün - gelb - braun | | | | | ■ | | | | | | |
| Farbintensität | | | ■ | | | | | | | | |
| fruchtig | | | | | ■ | | | | | | |
| kräutrigen | | | | | ■ | | | | | | |
| drops | | | | | ■ | | | | | | |
| dill/gurken | | | ■ | | | | | | | | |
| Gesamtintensität | | | | | ■ | | | | | | |
| Süß | | | | | ■ | | | | | | |
| Sauer | | | | | | | | | ■ | | |
| Extraktichte | | | | | | | | | ■ | | |
| 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