# internationaler bioweinpreis 2015

PAR-System
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## Pinot Noir Schloss Werdenberg - Weingut Rohner
## bewertet im Juni 2015

**Auszeichnung: Silber**

| | |
|---|---|
| **Gesamtpunktzahl** | **88** |
| Datenbanknummer | **25210** |
| Jahrgang | **2014** |
| Hauptrebsorte / Rebsorten | **Pinot Noir** |
| Qualität | **AOC** |
| Land - Region | **Schweiz - Ostschweiz** |
| Alkohol in vol.% | **13.00** |
| Restzucker in g/l | |
| Säure in g/l | **5.50** |
| Ausbau | **Edelstahl/Barrique** |
| 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 | | | | | | | | | | ■ | |
| violett - rot - braun | | | | ■ | | | | | | | |
| Farbintensität | | | | | | | | | ■ | | |
| fruchtig | | | | | | | ■ | | | | |
| laktisch | | | | | ■ | | | | | | |
| würzig | | | | | ■ | | | | | | |
| Sahnebonbon | | | | ■ | | | | | | | |
| Blaetter | | | | ■ | | | | | | | |
| Gesamtintensität | | | | | | | ■ | | | | |
| Süß | | ■ | | | | | | | | | |
| Sauer | | | | | ■ | | | | | | |
| Extraktdichte | | | | | ■ | | | | | | |
| 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 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Klarheit | | | | | | | | | | ■ | |
| violett - rot - braun | | | | | | | | | | ■ | |
| Farbintensität | | | | | | | | | | ■ | |
| fruchtig | | | | | | | | | | ■ | |
| laktisch | | | | | | | | | | ■ | |
| würzig | | | | | | | | | | ■ | |
| Sahnebonbon | | | | | | | | | | ■ | |
| Blaetter | | | | | | | | | ■ | | |
| Gesamtintensität | | | | | | | | | ■ | | |
| Süß | | | | | | | | | | ■ | |
| Sauer | | | | | | | | | | ■ | |
| Extraktdichte | | | | | | | | | ■ | | |
| Bitter | | | | | | | | | | ■ | |
| Phenole / Tannin | | | | | | | | | | ■ | |
| Adstringenz | | | | | | | | | | ■ | |
| Alkoholeindruck | | | | | | | | | ■ | | |
| CO2 | | | | | | | | | | | ■ |
| Intensität / Volumen | | | | | | | | | ■ | | |
| Nachhall / Länge | | | | | | | | | ■ | | |
| Balance | | | | | | | | | | | ■ |

| | |
|---|---|
| Potential | **2017** |