



PAR-System
Copyright Martin Daring

**MERLOT - Weinkunst Pegler
bewertet im Juni 2015**

| | |
|---------------------------|----------------------------|
| Gesamtpunktzahl | 97 |
| Datenbanknummer | 25327 |
| Jahrgang | 2012 |
| Hauptrebsorte / Rebsorten | Merlot |
| Qualität | Qualitätswein |
| Land - Region | Österreich - Wagram |
| Alkohol in vol. % | 14.00 |
| Restzucker in g/l | 2.50 |
| Säure in g/l | 5.80 |
| Ausbau | Edelstahl/Barrique |
| Fehlerfrei | ja |

Auszeichnung: Großes Gold

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 | | | | | | | | | | ■ | | | | |
| vegetabil | | | | | | | | ■ | | | | | | |
| würzig | | | | | | | | ■ | | | | | | |
| balsamisch | | | | | | | ■ | | | | | | | |
| ger. Paprika | | | | | | | | ■ | | | | | | |
| Cassis | | | | | | | | ■ | | | | | | |
| 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 **2022**