



Regent trocken - Cisterzienser Weingut Michel
bewertet am 20.10.2017

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|---------------------------|----------------------------------|
| Gesamtpunktzahl | 96 |
| ID Datenbank | 30199 |
| Jahrgang | 2014 |
| Hauptrebsorte / Rebsorten | Regent |
| Qualität | QbA |
| Land - Region | Deutschland - Rheinhessen |
| Alkohol in vol. % | 13.10 |
| Restzucker in g/l | 5.50 |
| Säure in g/l | 4.70 |
| Ausbau | Andere |
| 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 |

Auszeichnung: Großes Gold

Analyse - Quantitative Einschätzung

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|-----------------------|---|---|---|---|---|---|---|---|---|---|----|
| Klarheit | | | | | | | | | | | ■ |
| violett - rot - braun | | | | | | | | | ■ | | |
| Farbintensität | | | | | | ■ | | | | | |
| Röstaromen | | | | | | ■ | | | | | |
| fruchtig | | | | | | | ■ | | | | |
| würzig | | | | | | | | ■ | | | |
| Dörrpflaume | | | | | | | | ■ | | | |
| Heu | | | | | ■ | | | | | | |
| 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 2020