



**Muscaris
Kobatl-Biohof
bewertet am 21.10.2018**

Auszeichnung: Großes Gold

| | | | | | | | | | | | | | | | | | | | | | | | |
|-----------------------------|--|---|---|---|---|---|---|---|---|----|---|----|--|--|--|--|--|--|--|--|--|--|--|
| Gesamtpunktzahl | 96 | | | | | | | | | | | | | | | | | | | | | | |
| ID | 33204 | | | | | | | | | | | | | | | | | | | | | | |
| Jahrgang | 2017 | | | | | | | | | | | | | | | | | | | | | | |
| Hauptrebsorte / Rebsorten | Muscaris | | | | | | | | | | | | | | | | | | | | | | |
| Qualität | Wein aus Österreich | | | | | | | | | | | | | | | | | | | | | | |
| Land - Region | Österreich - Steiermark | | | | | | | | | | | | | | | | | | | | | | |
| Alkohol in vol. % | 14.00 | | | | | | | | | | | | | | | | | | | | | | |
| Restzucker in g/l | | | | | | | | | | | | | | | | | | | | | | | |
| Säure in g/l | | | | | | | | | | | | | | | | | | | | | | | |
| Ausbau | Edelstahl | | | | | | | | | | | | | | | | | | | | | | |
| Schwefel freie/ges. in mg/l | | | | | | | | | | | | | | | | | | | | | | | |
| Fehlerfrei | ja | | | | | | | | | | | | | | | | | | | | | | |
| Fehler | | | | | | | | | | | | | | | | | | | | | | | |
| Mängel/Fehler/Krankheiten | | | | | | | | | | | | | | | | | | | | | | | |
| Ausbauart | | | | | | | | | | | | | | | | | | | | | | | |
| reduktiv - - - oxidativ | <table border="1"><tr><td>0</td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr></table> | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | | | | | | | | | | | |
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| modern - - - traditionell | <table border="1"><tr><td>0</td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr></table> | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | | | | | | | | | | | |
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Analyse - Quantitative Einschätzung

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
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| Klarheit | | | | | | | | | | | ■ |
| farblos - grün - gelb - braun | | | | | ■ | | | | | | |
| Farbintensität | | | | | | ■ | | | | | |
| fruchtig | | | | | | | | ■ | | | |
| kräutrig | | | | | | | ■ | | | | |
| mineralik | | | | | | ■ | | | | | |
| Zitronenmelisse | | | | | | | | ■ | | | |
| Exotik | | | | | | | | | ■ | | |
| Gesamtintensität | | | | | | | | ■ | | | |
| Süß | | | | ■ | | | | | | | |
| Sauer | | | | | | | | ■ | | | |
| Extraktichte | | | | | | | | | ■ | | |
| Bitter | | | | | ■ | | | | | | |
| Phenole / Tannin | | | | | | | | | ■ | | |
| Adstringenz | | | | ■ | | | | | | | |
| Alkoholeindruck | | | | | | | | ■ | | | |
| CO2 | | | | ■ | | | | | | | |
| Intensität / Volumen | | | | | | | | | ■ | | |
| Nachhall / Länge | | | | | | | | | | ■ | |
| Balance | | | | | ■ | | | | | | |

Ranking - Qualitative Einschätzung

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Begeistert
wenig - - - viel

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Potential **2022**