



PAR-System  
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**Auxerrois Auslese  
Weingut Ernst Hein  
bewertet am 01.07.2019**

**Auszeichnung: Gold**

|                             |                            |
|-----------------------------|----------------------------|
| <b>Gesamtpunktzahl</b>      | <b>94</b>                  |
| ID                          | <b>39769</b>               |
| Jahrgang                    | <b>2018</b>                |
| Hauptrebsorte / Rebsorten   | <b>Auxerrois</b>           |
| Qualität                    | <b>g.g.A / Auslese</b>     |
| Land - Region               | <b>Deutschland - Mosel</b> |
| Alkohol in vol. %           | <b>12.50</b>               |
| Restzucker in g/l           |                            |
| Säure in g/l                |                            |
| Ausbau                      | <b>Edelstahl</b>           |
| Schwefel freie/ges. in mg/l |                            |
| Fehlerfrei                  | <b>ja</b>                  |
| 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                      |   |   |   |   |   |   |   |   |   |   | ■  |
| würzig                        |   |   |   |   |   |   |   |   |   |   | ■  |
| balsamisch                    |   |   |   |   |   |   |   |   |   |   | ■  |
| Pfirsich                      |   |   |   |   |   |   |   |   |   |   | ■  |
| reife Banane                  |   |   |   |   |   |   |   |   |   |   | ■  |
| Gesamtintensität              |   |   |   |   |   |   |   |   |   |   | ■  |
| Süß                           |   |   |   |   |   |   |   |   |   |   | ■  |
| Sauer                         |   |   |   |   |   |   |   |   |   |   | ■  |
| Extrakt-dichte                |   |   |   |   |   |   |   |   |   |   | ■  |
| Bitter                        |   |   |   |   |   |   |   |   |   |   | ■  |
| Phenole / Tannin              |   |   |   |   |   |   |   |   |   |   | ■  |
| Adstringenz                   |   |   |   |   |   |   |   |   |   |   | ■  |
| Alkoholeindruck               |   |   |   |   |   |   |   |   |   |   | ■  |
| CO2                           |   |   |   |   |   |   |   |   |   |   | ■  |
| Intensität / Volumen          |   |   |   |   |   |   |   |   |   |   | ■  |
| Nachhall / Länge              |   |   |   |   |   |   |   |   |   |   | ■  |
| Balance                       |   |   |   |   |   |   |   |   |   |   | ■  |

Begeistert

|                  |   |   |   |   |   |   |   |   |   |   |    |
|------------------|---|---|---|---|---|---|---|---|---|---|----|
| wenig - - - viel | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|------------------|---|---|---|---|---|---|---|---|---|---|----|

**Ranking - Qualitative Einschätzung**

|  | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|--|---|---|---|---|---|---|---|---|---|---|----|
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |

Potential **2022**