



PAR-System  
Copyright Martin Darting

**Grunerner Altenberg Sauvignon Blanc  
Weingut Köpfer  
bewertet am 30.06.2019**

**Auszeichnung: Gold**

|                             |  |
|-----------------------------|--|
| <b>Gesamtpunktzahl</b>      | <b>94</b>                                    |
| ID                          | <b>40157</b>                                 |
| Jahrgang                    | <b>2018</b>                                  |
| Hauptrebsorte / Rebsorten   | <b>Sauvignon Blanc</b>                       |
| Qualität                    | <b>g.U. / Kabinett</b>                       |
| Land - Region               | <b>Deutschland - Baden - Markgräflerland</b> |
| Alkohol in vol.%            | <b>12.00</b>                                 |
| Restzucker in g/l           |  |
| Säure in g/l                | <b>6.40</b>                                  |
| 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                |   |   |   |   | ■ |   |   |   |   |   |    |
| kräutrig                      |   |   |   |   |   |   |   |   |   |   | ■  |
| Vegetabil                     |   |   |   |   |   |   |   |   |   |   | ■  |
| fruchtig                      |   |   |   |   |   |   |   |   |   |   | ■  |
| gruenes Gras                  |   |   |   |   |   |   |   |   |   |   | ■  |
| citrone                       |   |   |   |   |   |   |   |   |   |   | ■  |
| 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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|------------------|---|---|---|---|---|---|---|---|---|---|----|
| Begeistert       |   |   |   |   |   |   |   |   |   |   |    |
| wenig - - - viel | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

Potential **2020**