# internationaler bioweinpreis 2020 - Frühjahrsverkostung

PAR-System
Copyright Martin Darting

## 2019er Rivaner feinherb
## Weingut Reis-Oberbillig
**rated 09.05.2020**

| | | |
|---|---|---|
| **Total points** | **91** | **Award: Gold** |
| Category | **white wine** | 45824 |
| Vintage | **2019** | |
| Primary grape / grape varietie | **Müller-Thurgau** | |
| Quality | **g.g.A / QbA** | |
| Country - region | **Deutschland - Mosel** | |
| Alcohol in vol.% | **11.21** | |
| Residual sugar in g/l | **13.20** | |
| Acid in g/l | **6.00** | |
| Sulphur free/total in mg/l | **58/114** | |
| Aged in / Form of maturation | **Edelstahl - reduktiv** | |

**analysis - intensity assessment**

| | little->clearly / significantly recognisable | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | **0** | **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** |
| Clarity | | | | | | | | | | | ■ |
| colorless-green-yellow-brown | | | ■ | | | | | | | | |
| Color intensity | | ■ | | | | | | | | | |
| floral, flowery | | | | | | | | | ■ | | |
| spicy | | | | | | | | | | ■ | |
| fruity | | | | | | | | | ■ | | |
| muscat | | | | | | | | | | ■ | |
| roter apfel | | | | | | | | | ■ | | |
| Intensity | | | | | | | | | ■ | | |
| Sweet | | | | | | | | ■ | | | |
| Acid - gustatory | | | | | | | | ■ | | | |
| Acid Irritation (haptic) | | | ■ | | | | | | | | |
| Salty, mineral / extract | | | | | | | | ■ | | | |
| Bitter | | ■ | | | | | | | | | |
| Phenole / tannin | | ■ | | | | | | | | | |
| Astringency | | ■ | | | | | | | | | |
| Alcohol impression | | | ■ | | | | | | | | |
| $CO^2$ | | ■ | | | | | | | | | |
| Intensity / volume | | | | | | | | ■ | | | |
| Length / finish | | | | | | | | | ■ | | |
| Balance | | | | | | | | | | | ■ |

**ranking - quality assessment**

| | Fault / drinkable->perfect | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | **0** | **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** |
| Clarity | | | | | | | | | | | ■ |
| colorless-green-yellow-brown | | | | | | | | | | ■ | |
| Color intensity | | | | | | | | | ■ | | |
| floral, flowery | | | | | | | | | ■ | | |
| spicy | | | | | | | | | | ■ | |
| fruity | | | | | | | | | | ■ | |
| muscat | | | | | | | | | | | ■ |
| roter apfel | | | | | | | | | ■ | | |
| Intensity | | | | | | | | | | ■ | |
| Sweet | | | | | | | | | | ■ | |
| Acid - gustatory | | | | | | | | | | ■ | |
| Acid Irritation (haptic) | | | | | | | | | | | ■ |
| Salty, mineral / extract | | | | | | | | | | ■ | |
| Bitter | | | | | | | | | | | ■ |
| Phenole / tannin | | | | | | | | | | | ■ |
| Astringency | | | | | | | | | | | ■ |
| Alcohol impression | | | | | | | | | | | ■ |
| $CO^2$ | | | | | | | | | ■ | | |
| Intensity / volume | | | | | | | | | | ■ | |
| Length / finish | | | | | | | | | | ■ | |
| Balance | | | | | | | | | | ■ | |

## Summary

### Stilistik

| | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| reductive - - - oxidative | **0** | **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** |
| modern - - - traditionel | **0** | **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** |

### exaltation

| | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| little - - - much | **0** | **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** |

Potential 2023