



**Grauburgunder - Weingut Familie Martin**  
**bewertet am 29.06.2014**

**Auszeichnung: Silber**

|                           |                        |
|---------------------------|------------------------|
| Gesamtpunktzahl           | 86                     |
| Datenbanknummer           | 23233                  |
| Jahrgang                  | 2013                   |
| Hauptrebsorte / Rebsorten | Grauburgunder          |
| Qualität                  | QbA                    |
| Land - Region             | Deutschland - Pfalz    |
| Restzucker in g/l         | 1.00                   |
| Alkohol in vol.%          | 13.00                  |
| Säure in g/l              | 6.80                   |
| Ausbau                    | Edelstahl              |
| 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 |

Analyse - Quantitative Einschätzung

|                               | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|-------------------------------|---|---|---|---|---|---|---|---|---|---|----|
| Klarheit                      |   |   |   |   |   |   |   |   |   |   | ■  |
| farblos - grün - gelb - braun |   |   |   |   |   | ■ |   |   |   |   |    |
| Farbintensität                |   |   |   |   |   |   |   |   | ■ |   |    |
| fruchtig                      |   |   |   |   |   |   |   | ■ |   |   |    |
| würzig                        |   |   |   |   |   | ■ |   |   |   |   |    |
| mineralik                     |   |   |   |   |   |   |   | ■ |   |   |    |
| Aprikose                      |   |   |   |   |   |   |   | ■ |   |   |    |
| Limettenabrieb                |   |   |   |   |   | ■ |   |   |   |   |    |
| 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 |
|--|---|---|---|---|---|---|---|---|---|---|----|
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |
|  |   |   |   |   |   |   |   |   | ■ |   |    |

Potential 2016