



PAR-System
Copyright Martin Darting

**Pinotin - Thüringer Weingut "Sonnenburg" Bad Sulza
bewertet am 07.11.2014**

| | |
|---------------------------|------------------------------------|
| Gesamtpunktzahl | 91 |
| Datenbanknummer | 23667 |
| Jahrgang | 2013 |
| Hauptrebsorte / Rebsorten | Pinotin |
| Qualität | QbA |
| Land - Region | Deutschland - Saale-Unstrut |
| Alkohol in vol. % | 13.30 |
| Restzucker in g/l | 0.90 |
| Säure in g/l | 4.50 |
| Ausbau | Holzfass |
| Fehlerfrei | ja |
| Fehler | |
| Mängel/Fehler/Krankheiten | Böckser |
| 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 |

Auszeichnung: Gold

Analyse - Quantitative Einschätzung

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|-----------------------|---|---|---|---|---|---|---|---|---|---|----|
| Klarheit | | | | | | | | | | | ■ |
| violett - rot - braun | | | | | | ■ | | | | | |
| Farbintensität | | | | | | | | ■ | | | |
| fruchtig | | | | | | | | ■ | | | |
| würzig | | | | | | | ■ | | | | |
| Röstaromen | | | | | | ■ | | | | | |
| Sauerkirsch/Johannis | | | | | | | | ■ | | | |
| Kakao | | | | | | | | ■ | | | |
| 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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Potential 2017