



PAR-System  
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**Nativa mzv - Vinselekt Michlovsky, a.s.**  
**bewertet am 14.11.2015**

|                           |                              |
|---------------------------|------------------------------|
| <b>Gesamtpunktzahl</b>    | <b>92</b>                    |
| Datenbanknummer           | 25734                        |
| Jahrgang                  | 2011                         |
| Hauptrebsorte / Rebsorten | Nativa                       |
| Qualität                  | Zemské Víno                  |
| Land - Region             | Tschechien - Morava (Mähren) |
| Alkohol in vol. %         | 14.84                        |
| Restzucker in g/l         | 0.10                         |
| Säure in g/l              | 4.98                         |
| Ausbau                    | Barrique                     |

**Auszeichnung: Gold**

|                           |                        |
|---------------------------|------------------------|
| Fehlerfrei                |                        |
| 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              |   |   |   |   |   |   |   |   |   |   | ■  |
| violett - rot - braun |   |   | ■ |   |   |   |   |   |   |   |    |
| Farbintensität        |   |   |   |   |   |   |   |   | ■ |   |    |
| würzig                |   |   |   |   |   |   |   |   |   |   | ■  |
| phenolisch            |   |   |   |   |   |   |   |   |   |   | ■  |
| holzig                |   |   |   |   | ■ |   |   |   |   |   |    |
| rumtopf               |   |   |   |   | ■ |   |   |   |   |   |    |
| karamell              |   |   |   |   |   |   | ■ |   |   |   |    |
| 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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