# internationaler bioweinpreis 2016

PAR-System
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## Albury Estate Classic Cuvée - Albury Organic Vineyard
## bewertet am 12.06.2016

**Auszeichnung: Gold**

| | |
|---|---|
| **Gesamtpunktzahl** | **91** |
| ID Datenbank | **27156** |
| Jahrgang | **2013** |
| Hauptrebsorte / Rebsorten | **Pinot Noir / Pinot Meunier, Chardonnay** |
| Qualität | **Traditional Quality Sparkling Wine** |
| Land - Region | **Großbritanien - South East** |
| Alkohol in vol.% | **11.26** |
| Restzucker in g/l | **8.70** |
| Säure in g/l | **9.80** |
| Ausbau | **Edelstahl** |
| Fehlerfrei | **ja** |
| Fehler | |
| Mängel/Fehler/Krankheiten | |
| Ausbauart | |

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 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 | | | | | ■ | | | | | | |
| laktisch | | | | | | ■ | | | | | |
| mineralik | | | | | ■ | | | | | | |
| fruchtig | | | | ■ | | | | | | | |
| Buttermilch | | | | | | ■ | | | | | |
| Feuerstein | | | | ■ | | | | | | | |
| Gesamtintensität | | | | | ■ | | | | | | |
| Süß | | | ■ | | | | | | | | |
| Sauer | | | | | | ■ | | | | | |
| Extraktdichte | | | | | ■ | | | | | | |
| 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 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Klarheit | | | | | | | | | | | ■ |
| farblos - grün - gelb - braun | | | | | | | | | | | ■ |
| Farbintensität | | | | | | | | | | | ■ |
| laktisch | | | | | | | | | ■ | | |
| mineralik | | | | | | | | | | ■ | |
| fruchtig | | | | | | | | | ■ | | |
| Buttermilch | | | | | | | | | ■ | | |
| Feuerstein | | | | | | | | | ■ | | |
| Gesamtintensität | | | | | | | | | | ■ | |
| Süß | | | | | | | | | | ■ | |
| Sauer | | | | | | | | | | ■ | |
| Extraktdichte | | | | | | | | | ■ | | |
| Bitter | | | | | | | | | | | ■ |
| Phenole / Tannin | | | | | | | | | | | ■ |
| Adstringenz | | | | | | | | | | | ■ |
| Alkoholeindruck | | | | | | | | | | | ■ |
| CO2 | | | | | | | | | | ■ | |
| Intensität / Volumen | | | | | | | | | | ■ | |
| Nachhall / Länge | | | | | | | | | | ■ | |
| Balance | | | | | | | | | | ■ | |

| | |
|---|---|
| Potential | **2019** |