# internationaler bioweinpreis 2016

PAR-System
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## Option Z Rotwein Cuvee - Kuckuckshof
## bewertet am 10.06.2016

**Auszeichnung: Gold**

| | |
|---|---|
| **Gesamtpunktzahl** | **90** |
| ID Datenbank | **27682** |
| Jahrgang | **2012** |
| Hauptrebsorte / Rebsorten | **Cabernet Carol / Cabernet Cortis, Cabernet Carbon, Piroso, Monachr, Prior** |
| Qualität | **Qualitätswein** |
| Land - Region | **Deutschland - Baden** |
| Alkohol in vol.% | **13.50** |
| Restzucker in g/l | **3.30** |
| Säure in g/l | **6.00** |
| Ausbau | **Holzfass/Barrique** |
| 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 | | | | | | | | | | ■ | |
| violett - rot - braun | | | | | | | | | ■ | | |
| Farbintensität | | | | | | | | | | ■ | |
| vegetabil | | | | | | | | | ■ | | |
| animalisch | | | | | | | ■ | | | | |
| kräutrig | | | | | | | | ■ | | | |
| Gewuerzgurken | | | | | | | | ■ | | | |
| | | | | | | | | | | | |
| 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 | | | | | | | | | | | ■ |
| violett - rot - braun | | | | | | | | | | ■ | |
| Farbintensität | | | | | | | | | | | ■ |
| vegetabil | | | | | | | | | | ■ | |
| animalisch | | | | | | | | | | ■ | |
| kräutrig | | | | | | | | | ■ | | |
| Gewuerzgurken | | | | | | | | | ■ | | |
| | | | | | | | | | | | |
| Gesamtintensität | | | | | | | | | | ■ | |
| Süß | | | | | | | | | | | ■ |
| Sauer | | | | | | | | | | | ■ |
| Extraktdichte | | | | | | | | ■ | | | |
| Bitter | | | | | | | | | | | ■ |
| Phenole / Tannin | | | | | | | | | | ■ | |
| Adstringenz | | | | | | | | | | | ■ |
| Alkoholeindruck | | | | | | | | | | ■ | |
| CO2 | | | | | | | | | | | ■ |
| Intensität / Volumen | | | | | | | | ■ | | | |
| Nachhall / Länge | | | | | | | | | ■ | | |
| Balance | | | | | | | | | | ■ | |

Potential **2018**