



**Lebenslust - Komposition in rot - Bioweinhof A.Paradeiser
bewertet am 30.06.2017**

| Gesamtpunktzahl | 84 | | | | | | | | | | | | | | | | | | | | | | |
|---------------------------|---|---|---|---|---|---|---|---|---|----|---|----|---|--|--|--|--|--|--|--|--|--|--|
| ID Datenbank | 29097 | | | | | | | | | | | | | | | | | | | | | | |
| Jahrgang | | | | | | | | | | | | | | | | | | | | | | | |
| Hauptrebsorte / Rebsorten | | | | | | | | | | | | | | | | | | | | | | | |
| Qualität | Wein aus Österreich | | | | | | | | | | | | | | | | | | | | | | |
| Land - Region | Österreich - Wagram | | | | | | | | | | | | | | | | | | | | | | |
| Alkohol in vol. % | 13.00 | | | | | | | | | | | | | | | | | | | | | | |
| Restzucker in g/l | | | | | | | | | | | | | | | | | | | | | | | |
| Säure in g/l | | | | | | | | | | | | | | | | | | | | | | | |
| Ausbau | Holzfass | | | | | | | | | | | | | | | | | | | | | | |
| Fehlerfrei | ja | | | | | | | | | | | | | | | | | | | | | | |
| Fehler | | | | | | | | | | | | | | | | | | | | | | | |
| Mängel/Fehler/Krankheiten | | | | | | | | | | | | | | | | | | | | | | | |
| Ausbauart | | | | | | | | | | | | | | | | | | | | | | | |
| reduktiv - - - oxidativ | <table border="1"><tr><th>0</th><th>1</th><th>2</th><th>3</th><th>4</th><th>5</th><th>6</th><th>7</th><th>8</th><th>9</th><th>10</th></tr><tr><td>0</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr></table> | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 0 | | | | | | | | | | |
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| 0 | | | | | | | | | | | | | | | | | | | | | | | |
| modern - - - traditionell | <table border="1"><tr><th>0</th><th>1</th><th>2</th><th>3</th><th>4</th><th>5</th><th>6</th><th>7</th><th>8</th><th>9</th><th>10</th></tr><tr><td>0</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr></table> | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 0 | | | | | | | | | | |
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| 0 | | | | | | | | | | | | | | | | | | | | | | | |

Auszeichnung: Silber

Analyse - Quantitative Einschätzung

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| Klarheit | | | | | | | | | | | ■ |
| violett - rot - braun | | | | | ■ | | | | | | ■ |
| Farbintensität | | | | | | | | | | | ■ |
| kräutrig | | | | | | | | | | ■ | ■ |
| vegetabil | | | | | | | | | | ■ | ■ |
| fruchtig | | | | ■ | | | | | | ■ | ■ |
| Rosmarin | | | | | | | | | | ■ | ■ |
| gr. Paprika | | | | | | | | | | ■ | ■ |
| Gesamtintensität | | | | | | | | | | ■ | ■ |
| Süß | | | | ■ | | | | | | | ■ |
| Sauer | | | | ■ | ■ | | | | | | ■ |
| Extraktichte | | | | | | | | | | ■ | ■ |
| Bitter | | | | ■ | | | | | | | ■ |
| Phenole / Tannin | | | | | | | | | | ■ | ■ |
| Adstringenz | | | | | | | | | | ■ | ■ |
| Alkoholeindruck | | | | | | | | | | ■ | ■ |
| CO2 | | | | ■ | | | | | | | ■ |
| Intensität / Volumen | | | | | | | | | | ■ | ■ |
| Nachhall / Länge | | | | | | | | | | ■ | ■ |
| Balance | | | | | | | | | | ■ | ■ |

Ranking - Qualitative Einschätzung

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Potential 2019