# internationaler PIWI Weinpreis 2018

PAR-System
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## 56º - Gentle Pink
## Guldbæk Vingård
## bewertet am 21.10.2018

**Auszeichnung: Silber**

| | |
|---|---|
| **Gesamtpunktzahl** | **89** |
| ID | **33240** |
| Jahrgang | **2017** |
| Hauptrebsorte / Rebsorten | **Cabernet Noir / Rondo, Reberger, Bolero,** |
| Qualität | |
| Land - Region | **Dänemark - Jütland** |
| Alkohol in vol.% | **11.50** |
| Restzucker in g/l | **7.40** |
| Säure in g/l | **5.60** |
| Ausbau | **Edelstahl** |
| Schwefel freie/ges. in mg/l | **37** |
| 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 | | | | | | | | | | | ■ |
| violett - lachs - zwiebel | | | | | | | ■ | | | | |
| Farbintensität | | | | | ■ | | | | | | |
| fruchtig | | | | | | | | | ■ | | |
| blumig | | | | | | | ■ | | | | |
| balsamisch | | | | | ■ | | | | | | |
| rote Beeren | | | | | | | | | ■ | | |
| gelbe Fruechte | | | | | | ■ | | | | | |
| 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 - lachs - zwiebel | | | | | | | | | | | ■ |
| Farbintensität | | | | | | | | | | | ■ |
| fruchtig | | | | | | | | | | ■ | |
| blumig | | | | | | | | | ■ | | |
| balsamisch | | | | | | | | | ■ | | |
| rote Beeren | | | | | | | | | | | ■ |
| gelbe Fruechte | | | | | | | | | | ■ | |
| Gesamtintensität | | | | | | | | | | ■ | |
| Süß | | | | | | | | | | ■ | |
| Sauer | | | | | | | | | | ■ | |
| Extraktdichte | | | | | | | | ■ | | | |
| Bitter | | | | | | | | | ■ | | |
| Phenole / Tannin | | | | | | | | | | | ■ |
| Adstringenz | | | | | | | | | | | ■ |
| Alkoholeindruck | | | | | | | | | | | ■ |
| CO2 | | | | | | | | | | | ■ |
| Intensität / Volumen | | | | | | | | ■ | | | |
| Nachhall / Länge | | | | | | | | ■ | | | |
| Balance | | | | | | | | ■ | | | |

Begeistert

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| wenig - - - viel | 0 | 1 | 2 | 3 | 4 | **5** | 6 | 7 | 8 | 9 | 10 |

| | |
|---|---|
| Potential | **2020** |