# internationaler bioweinpreis 2019

PAR-System
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## Spätburgunder Prestige Biegarten
## Weingut Höfflin
## bewertet am 28.06.2019

**Auszeichnung: Gold**

| | |
|---|---|
| **Gesamtpunktzahl** | **90** |
| ID | **38163** |
| Jahrgang | **2013** |
| Hauptrebsorte / Rebsorten | **Spätburgunder** |
| Qualität | **QbA** |
| Land - Region | **Deutschland - Baden - Kaiserstuhl** |
| Alkohol in vol.% | **12.50** |
| Restzucker in g/l | **2.00** |
| Säure in g/l | **4.70** |
| Ausbau | **Barrique** |
| Schwefel freie/ges. in mg/l | **63** |
| Fehlerfrei | **ja** |
| Fehler | |
| 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 - Rot - Braun | | | | | | | | ■ | | | |
| Farbintensität | | | | | | | ■ | | | | |
| fruchtig | | | | | | ■ | | | | | |
| erdig | | | | | | | ■ | | | | |
| würzig | | | | | | | | ■ | | | |
| gekochte Frucht | | | | | | | ■ | | | | |
| tertiaer Aromen | | | | | | | | | ■ | | |
| 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 | | | | | | | | | | | ■ |
| fruchtig | | | | | | | | | ■ | | |
| erdig | | | | | | | | | | ■ | |
| würzig | | | | | | | | | | ■ | |
| gekochte Frucht | | | | | | | | | | ■ | |
| tertiaer Aromen | | | | | | | | | | ■ | |
| Gesamtintensität | | | | | | | | | ■ | | |
| Süß | | | | | | | | | | ■ | |
| Sauer | | | | | | | | | | ■ | |
| Extraktdichte | | | | | | | | | ■ | | |
| Bitter | | | | | | | | | | | ■ |
| Phenole / Tannin | | | | | | | | | | ■ | |
| Adstringenz | | | | | | | | | | ■ | |
| Alkoholeindruck | | | | | | | | | | | ■ |
| CO2 | | | | | | | | | | | ■ |
| Intensität / Volumen | | | | | | | | | ■ | | |
| Nachhall / Länge | | | | | | | | | ■ | | |
| Balance | | | | | | | | | ■ | | |

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

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