



**Blue Velvet**  
**Räblus Weinbau**  
bewertet am 15.11.2020

|                             |   |                             |
|-----------------------------|---|-----------------------------|
| <b>Gesamtpunktzahl</b>      | <b>83</b>                                   | <b>Auszeichnung: Silber</b> |
| Kategorie                   | <b>Rotwein</b>                              | 47636                       |
| Jahrgang                    | <b>2019</b>                                 |                             |
| Hauptrebsorte / Rebsorten   | <b>Regent / Léon Millaut, Cabernet Noir</b> |                             |
| Qualität                    | <b>g.U. / AOC</b>                           |                             |
| Land - Region               | <b>Schweiz - Westschweiz - Bielersee</b>    |                             |
| Alkohol in vol.%            | <b>13.30</b>                                |                             |
| Restzucker in g/l           | <b>0.20</b>                                 |                             |
| Säure in g/l                | <b>5.70</b>                                 |                             |
| Schwefel freie/ges. in mg/l |   |                             |
| Ausbau / Ausbauart          | <b>Holzfass/Barrique</b>                    |                             |

### Analyse - Quantitative Einschätzung

wenig->deutlich      signifikant erkennbar

0 1 2 3 4 5 6 7 8 9 10

|                           |  |  |   |   |   |   |   |   |   |   |
|---------------------------|--|--|---|---|---|---|---|---|---|---|
| Klarheit                  |  |  |   |   |   |   |   |   |   | 9 |
| Violett - Rot - Braun     |  |  | 3 |   |   |   |   |   |   |   |
| Farbintensität            |  |  |   |   |   |   |   |   |   | 9 |
| kräutrig                  |  |  |   |   |   |   | 7 |   |   |   |
| gruen-fruchtig            |  |  |   |   | 5 |   |   |   |   |   |
| laktisch                  |  |  |   |   |   |   | 6 |   |   |   |
| gruene Blattnoten         |  |  |   |   |   |   |   | 7 |   |   |
| Flieder                   |  |  |   |   |   |   | 6 |   |   |   |
| Gesamtintensität          |  |  |   |   |   |   |   | 8 |   |   |
| Süß                       |  |  |   | 4 |   |   |   |   |   |   |
| Säure - gustatorisch      |  |  |   |   |   |   |   | 6 |   |   |
| Säure Irritation (Haptik) |  |  |   |   |   |   |   |   | 7 |   |
| Extrakt-dichte            |  |  |   |   |   |   |   |   |   | 5 |
| Bitter                    |  |  |   |   |   | 4 |   |   |   |   |
| Adstringenz               |  |  |   |   |   |   |   |   |   | 5 |
| Phenole / Tannin          |  |  |   |   |   |   |   |   |   | 3 |
| Alkoholeindruck           |  |  |   |   |   |   |   |   |   | 3 |
| CO2                       |  |  |   |   |   |   |   |   |   | 3 |
| Intensität / Volumen      |  |  |   |   |   |   |   |   |   | 7 |
| Nachhall / Länge          |  |  |   |   |   |   |   |   |   | 6 |
| Balance                   |  |  |   |   |   |   |   |   |   | 8 |

### Ranking - Qualitative Einschätzung

Fehler      trinkbar->optimal

0 1 2 3 4 5 6 7 8 9 10

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## Zusammenfassung

### Stilistik

|                           |   |   |   |   |   |   |   |   |   |   |    |
|---------------------------|---|---|---|---|---|---|---|---|---|---|----|
| 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 |

### Begeisterungsindex

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

Potential 2023