



## CHAMBOURSIN borghirolovin bewertet am 14.11.2020

|                             |                                                |                           |
|-----------------------------|------------------------------------------------|---------------------------|
| <b>Gesamtpunktzahl</b>      | <b>91</b>                                      | <b>Auszeichnung: Gold</b> |
| Kategorie                   | <b>Rotwein</b>                                 | 47648                     |
| Jahrgang                    | <b>2017</b>                                    |                           |
| Hauptrebsorte / Rebsorten   | <b>Chambourcin</b>                             |                           |
| Qualität                    | <b>g.U. / IGP</b>                              |                           |
| Land - Region               | <b>Schweiz - Italienische Schweiz - Tessin</b> |                           |
| Alkohol in vol.%            | <b>12.90</b>                                   |                           |
| Restzucker in g/l           | <b>1.00</b>                                    |                           |
| Säure in g/l                | <b>6.30</b>                                    |                           |
| Schwefel freie/ges. in mg/l | <b>40</b>                                      |                           |
| Ausbau / Ausbauart          | <b>Edelstahl/Barrique - oxidativ</b>           |                           |

### Analyse - Quantitative Einschätzung

wenig->deutlich      signifikant erkennbar

0 1 2 3 4 5 6 7 8 9 10

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|---------------------------|--|--|---|--|---|--|--|--|--|--|---|---|
| Klarheit                  |  |  |   |  |   |  |  |  |  |  | 8 |   |
| Violett - Rot - Braun     |  |  | 2 |  |   |  |  |  |  |  |   | 8 |
| Farbintensität            |  |  |   |  |   |  |  |  |  |  | 9 | 9 |
| fruchtig                  |  |  |   |  |   |  |  |  |  |  | 9 | 9 |
| phenolisch                |  |  |   |  |   |  |  |  |  |  | 8 | 8 |
| Röstaromen                |  |  |   |  |   |  |  |  |  |  | 7 | 7 |
| Cassis                    |  |  |   |  |   |  |  |  |  |  | 8 | 8 |
| Vanille                   |  |  |   |  |   |  |  |  |  |  | 8 | 8 |
| Gesamtintensität          |  |  |   |  |   |  |  |  |  |  | 8 | 8 |
| Süß                       |  |  |   |  | 3 |  |  |  |  |  |   | 8 |
| Säure - gustatorisch      |  |  |   |  |   |  |  |  |  |  | 5 | 5 |
| Säure Irritation (Haptik) |  |  |   |  |   |  |  |  |  |  | 5 | 5 |
| Extraktstärke             |  |  |   |  |   |  |  |  |  |  | 8 | 8 |
| Bitter                    |  |  |   |  |   |  |  |  |  |  | 2 | 2 |
| Adstringenz               |  |  |   |  |   |  |  |  |  |  | 4 | 4 |
| Phenole / Tannin          |  |  |   |  |   |  |  |  |  |  | 8 | 8 |
| Alkoholeindruck           |  |  |   |  |   |  |  |  |  |  | 4 | 4 |
| CO2                       |  |  |   |  |   |  |  |  |  |  | 1 | 1 |
| Intensität / Volumen      |  |  |   |  |   |  |  |  |  |  | 8 | 8 |
| Nachhall / Länge          |  |  |   |  |   |  |  |  |  |  | 8 | 8 |
| Balance                   |  |  |   |  |   |  |  |  |  |  | 7 | 7 |

### Ranking - Qualitative Einschätzung

Fehler      trinkbar->optimal

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### Zusammenfassung

#### Stilistik

reduktiv - - - oxidativ

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modern - - - traditionell

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#### Begeisterungsindex

wenig - - - viel

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Potential      2024