



Aurore Feteasca Neagra - Tempranillo

Fautor SRL

bewertet am 27.02.2021

| | | |
|-----------------------------|---|----------------------------------|
| Gesamtpunktzahl | 96 | Auszeichnung: Großes Gold |
| Kategorie | Rotwein | 47872 |
| Jahrgang | 2018 | |
| Hauptrebsorte / Rebsorten | Fetească Neagră / Tempranillo | |
| Qualität | PGI / PGI - Protected Geographical Indications | |
| Land - Region | Moldawien - | |
| Alkohol in vol.% | 13.50 | |
| Restzucker in g/l | 3.00 | |
| Säure in g/l | 5.20 | |
| Schwefel freie/ges. in mg/l | | |
| Ausbau / Ausbauart | Edelstahl/Barrique | |

Analyse - Quantitative Einschätzung

wenig->deutlich signifikant erkennbar

0 1 2 3 4 5 6 7 8 9 10

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---------------------------|---|---|---|---|---|---|---|---|---|---|----|
| Klarheit | | | | | | | | | | ■ | |
| Violett - Rot - Braun | | | | | | | | | | ■ | |
| Farbintensität | | | | | | | | | | ■ | |
| fruchtig | | | | | | | | | | ■ | |
| balsamisch | | | | | | | | | | ■ | |
| laktisch | | | | | | | | | | ■ | |
| Vanilleeis | | | | | | | | | | ■ | |
| reife, rote Früchte | | | | | | | | | | ■ | |
| Gesamtintensität | | | | | | | | | | ■ | |
| Süß | | | | | | | | | | ■ | |
| Säure - gustatorisch | | | | | | | | | | ■ | |
| Säure Irritation (Haptik) | | | | | | | | | | ■ | |
| Extraktstärke | | | | | | | | | | ■ | |
| Bitter | | | | | | | | | | ■ | |
| Adstringenz | | | | | | | | | | ■ | |
| Phenole / Tannin | | | | | | | | | | ■ | |
| Alkoholeindruck | | | | | | | | | | ■ | |
| CO2 | | | | | | | | | | ■ | |
| Intensität / Volumen | | | | | | | | | | ■ | |
| Nachhall / Länge | | | | | | | | | | ■ | |
| Balance | | | | | | | | | | ■ | |

Ranking - Qualitative Einschätzung

Fehler trinkbar->optimal

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| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
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Zusammenfassung

Stilistik

reduktiv - - - oxidativ
modern - - - traditionell

| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
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| | | | | | | | | | | |
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Begeisterungsindex

wenig - - - viel

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

Potential