WINE SYSTEM
TRUST YOUR SENSES

# PIWI WINE AWARD INTERNATIONAL 2022

## Regent trocken
## Weingut: Weingut Werner Anselmann
bewertet am 08.10.2022

| Gesamtpunktzahl | 88 | AUSZEICHNUNG: SILBER |
|---|---|---|
| Kategorie | **Rotwein** | |
| Jahrgang | **2021** | |
| Hauptrebsorte / Rebsorten | **Regent** | |
| Qualität | **g.g.A / Deutscher Qualitätswein** | |
| Land - Region | **Deutschland - Pfalz** | |
| Alkohol in vol.% | **12,72** | |
| Restzucker in g/l | **4,80** | |
| Säure in g/l | **5,00** | |
| Schwefel freie/ges. in mg/l | **44,00** | |
| Ausbau | **Edelstahl** | |

**Analyse - Quantitative Einschätzung**

| | wenig->deutlich signifikant erkennbar | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | ● | | |
| Violett - Rot - Braun | | ● | | | | | | | | | |
| Farbintensität | | | | | | | | | | ● | |
| blumig | | | | | | | | ● | | | |
| fruchtig | | | | | | | | | ● | | |
| rot-beerig | | | | | | | | | ● | | |
| Himbeere | | | | | | | | | ● | | |
| Pfingstrose | | | | | | | | ● | | | |
| Gesamtintensität | | | | | | | | | ● | | |
| süß | | | ● | | | | | | | | |
| Säure - gustatorisch | | | | | | | ● | | | | |
| Säure Irritation (Haptik) | | | | | | ● | | | | | |
| Extraktdichte | | | | | | | | ● | | | |
| Bitter | | | | ● | | | | | | | |
| Adstringenz | | | | | | | ● | | | | |
| Phenole / Tannin | | | | | | | ● | | | | |
| Alkoholeindruck | | | | | | | | ● | | | |
| CO2 | | ● | | | | | | | | | |
| Intensität / Volumen | | | | | | | | ● | | | |
| Nachhall / Länge | | | | | | | | ● | | | |
| Balance | | | | | | | | | ● | | |

**Ranking - Qualitative Einschätzung**

| | Fehler trinkbar->optimal | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Klarheit | | | | | | | | | | | ● |
| Violett - Rot - Braun | | | | | | | | | | | ● |
| Farbintensität | | | | | | | | | | | ● |
| blumig | | | | | | | | | ● | | |
| fruchtig | | | | | | | | | ● | | |
| rot-beerig | | | | | | | | | | ● | |
| Himbeere | | | | | | | | | ● | | |
| Pfingstrose | | | | | | | | | | ● | |
| Gesamtintensität | | | | | | | | | ● | | |
| süß | | | | | | | | | | ● | |
| Säure - gustatorisch | | | | | | | | | | ● | |
| Säure Irritation (Haptik) | | | | | | | | | | ● | |
| Extraktdichte | | | | | | | | | ● | | |
| Bitter | | | | | | | | | | ● | |
| Adstringenz | | | | | | | | | ● | | |
| Phenole / Tannin | | | | | | | | | ● | | |
| Alkoholeindruck | | | | | | | | | | ● | |
| CO2 | | | | | | | | | | | ● |
| Intensität / Volumen | | | | | | | | | ● | | |
| Nachhall / Länge | | | | | | | | | ● | | |
| Balance | | | | | | | | | | ● | |

**Zusammenfassung**

**Stilistik**

| | 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 |

**Begeisterungsindex**

| | 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 | Status-quo | best-before |
|---|---|---|
| 2026 | 2024 | 2022 |