



PAR-System  
Copyright Martin Darting

**Weinviertel DAC Reserve - Biowein Weber  
rated 02.07.2018**

**Award: Gold**

<b>Total points</b>	<b>91</b>
ID	<b>27768</b>
Vintage	<b>2015</b>
Primary grape / grape varietie	<b>Grüner Veltliner</b>
Quality	<b>DAC</b>
Country - region	<b>Österreich - Weinviertel</b>
Alcohol in vol.%	<b>13.20</b>
Residual sugar in g/l	
Acid in g/l	
Aged in	<b>Wooden barrel</b>
Sulphur free/total in mg/l	
Faultless	<b>yes</b>
Fault	
Defects/Fault/Diseases	

Form of maturation	
reductive - - - oxidative	<b>0 1 2 3 4 5 6 7 8 9 10</b>
modern - - - traditionel	<b>0 1 2 3 4 5 6 7 8 9 10</b>

analysis - intensity assessment

	0	1	2	3	4	5	6	7	8	9	10
Clarity											■
colorless-green-yellow-brown									■		■
Color intensity									■		■
spicy								■			■
fruity							■				■
floral, flowery					■						■
weißer Pfeffer								■			■
Quince							■				■
Intensity							■				■
Sweet		■									■
Sour						■					■
Salty, mineral / extract							■				■
Bitter			■								■
Phenole / tannin					■						■
Astringency			■								■
Alcohol impression							■				■
CO <sup>2</sup>		■									■
Intensity / volume							■				■
Length / finish							■				■
Balance						■					■

ranking - quality assessment

	0	1	2	3	4	5	6	7	8	9	10
Clarity											■
colorless-green-yellow-brown											■
Color intensity											■
spicy											■
fruity										■	■
floral, flowery											■
weißer Pfeffer											■
Quince									■		■
Intensity										■	■
Sweet										■	■
Sour										■	■
Salty, mineral / extract										■	■
Bitter										■	■
Phenole / tannin										■	■
Astringency										■	■
Alcohol impression										■	■
CO <sup>2</sup>											■
Intensity / volume											■
Length / finish											■
Balance										■	■

exaltation	
little - - - much	<b>0 1 2 3 4 5 6 7 8 9 10</b>

Potential	<b>2022</b>
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