



PAR-System

Copyright Martin Darting

**Riesling - Weingut Fuchs-Jacobus  
rated 30.06.2018**

**Award: Silver**

<b>Total points</b>	<b>84</b>
ID	<b>31515</b>
Vintage	<b>2016</b>
Primary grape / grape varietie	<b>Riesling</b>
Quality	<b>Deutscher Qualitätswein / g.g.A</b>
Country - region	<b>Deutschland - Nahe</b>
Alcohol in vol.%	<b>10.84</b>
Residual sugar in g/l	<b>25.10</b>
Acid in g/l	<b>6.50</b>
Aged in	<b>Steel barrel</b>
Sulphur free/total in mg/l	<b>20/96</b>
Faultless	<b>yes</b>
Fault	<b>UTA - untypische Alterungsnote</b>
Defects/Fault/Diseases	

Form of maturation

reductive - - - oxidative

modern - - - traditionel

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

**analysis - intensity assessment**

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

exaltation

little - - - much

0	1	2	3	4	5	6	7	8	9	10
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Potential	<b>2019</b>
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