



PAR-System  
Copyright Martin Darting

"Unzertrennlich" Rotwein-Cuvée Qualitätswein Trocken - Sternstundenedition - Weing  
rated 01.07.2018

|                                |                               |
|--------------------------------|-------------------------------|
| <b>Total points</b>            | <b>92</b>                     |
| ID                             | <b>31727</b>                  |
| Vintage                        | <b>2016</b>                   |
| Primary grape / grape varietie | <b>Syrah / Spätburgunder</b>  |
| Quality                        | <b>QbA / g.U.</b>             |
| Country - region               | <b>Deutschland - Pfalz</b>    |
| Alcohol in vol.%               | <b>13.03</b>                  |
| Residual sugar in g/l          | <b>1.20</b>                   |
| Acid in g/l                    | <b>4.90</b>                   |
| Aged in                        | <b>Wooden barrel/Barrique</b> |
| Sulphur free/total in mg/l     | <b>32/95</b>                  |
| Faultless                      | <b>yes</b>                    |
| Fault                          |                               |
| Defects/Fault/Diseases         |                               |

**Award: Gold**

|                           |   |   |   |   |   |   |   |   |   |   |    |
|---------------------------|---|---|---|---|---|---|---|---|---|---|----|
| Form of maturation        |   |   |   |   |   |   |   |   |   |   |    |
| reductive - - - oxidative | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| modern - - - traditionel  | 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                  |   |   |   |   |   |   |   |   |   |   | ■  |
| violet - red - brown     |   |   |   |   |   |   |   |   |   |   | ■  |
| Color intensity          |   |   |   |   |   | ■ |   |   |   |   | ■  |
| fruity                   |   |   |   |   |   |   |   |   |   |   | ■  |
| Roasted flavors          |   |   |   |   |   |   |   |   |   |   | ■  |
| spicy                    |   |   |   |   |   |   |   |   |   |   | ■  |
| plum                     |   |   |   |   |   |   |   |   |   |   | ■  |
| Zeder                    |   |   |   |   |   |   |   |   |   |   | ■  |
| 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 |
|--|---|---|---|---|---|---|---|---|---|---|----|
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |

|                   |   |   |   |   |   |   |   |   |   |   |    |
|-------------------|---|---|---|---|---|---|---|---|---|---|----|
| exaltation        |   |   |   |   |   |   |   |   |   |   |    |
| little - - - much | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

|           |             |
|-----------|-------------|
| Potential | <b>2025</b> |
|-----------|-------------|