international organic wine award 2018

PAR-System
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Crémant BRUT - Harteneck Wein- und Sektgut
rated 01.07.2018

Award: Gold

Total points	**92**
ID	**31850**
Vintage	**2015**
Primary grape / grape varietie	**Müller-Thurgau / Auxerrois, Weißburgunder**
Quality	**Crémant / g.g.A**
Country - region	**Deutschland - Baden - Markgräflerland**
Alcohol in vol.%	**12.10**
Residual sugar in g/l	**11.60**
Acid in g/l	**5.80**
Aged in	**Steel barrel**
Sulphur free/total in mg/l	**8/47**
Faultless	**yes**
Fault	
Defects/Fault/Diseases	

Form of maturation

	0	1	2	3	4	5	6	7	8	9	10
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											■
colorless-green-yellow-brown				■							
Color intensity							■				
fruity								■			
floral, flowery							■				
minerality							■				
Nasse Flusskiesel							■				
citrus fruits								■			
Intensity								■			
Sweet					■						
Sour						■					
Salty, mineral / extract					■						
Bitter			■								
Phenole / tannin			■								
Astringency		■									
Alcohol impression					■						
CO^2									■		
Intensity / volume								■			
Length / finish									■		
Balance									■		

ranking - quality assessment

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

exaltation

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

Potential	**2019**