



**JOHANNITER - Öko-Weingut Zang**  
**rated 01.07.2018**

<b>Total points</b>	<b>87</b>
ID	<b>32001</b>
Vintage	<b>2016</b>
Primary grape / grape varietie	<b>Johanniter</b>
Quality	<b>Kabinett / g.U.</b>
Country - region	<b>Deutschland - Franken</b>
Alcohol in vol.%	<b>12.85</b>
Residual sugar in g/l	<b>3.00</b>
Acid in g/l	<b>4.80</b>
Aged in	<b>Wooden barrel</b>
Sulphur free/total in mg/l	<b>55 / 98</b>
Faultless	<b>yes</b>
Fault	
Defects/Fault/Diseases	

**Award: Silver**

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											10
colorless-green-yellow-brown					4						
Color intensity					4						
fruity					4						
spicy						5					
herbal							5				
Rosmarin				3							
pineapple					4						
Intensity					4						
Sweet					4						
Sour						5					
Salty, mineral / extract					4						
Bitter		1									
Phenole / tannin			2								
Astringency		1									
Alcohol impression					4						
CO <sup>2</sup>		1									
Intensity / volume						5					
Length / finish					4						
Balance											9

**ranking - quality assessment**

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

Potential	<b>2019</b>
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