



PAR-System

Copyright Martin Darting

**RIESLING - Öko-Weingut Zang  
rated 29.06.2018**

**Award: Silver**

<b>Total points</b>	<b>87</b>
ID	<b>32002</b>
Vintage	<b>2016</b>
Primary grape / grape varietie	<b>Riesling</b>
Quality	<b>Kabinett / g.g.A</b>
Country - region	<b>Deutschland - Franken</b>
Alcohol in vol.%	<b>11.43</b>
Residual sugar in g/l	<b>3.40</b>
Acid in g/l	<b>6.00</b>
Aged in	<b>Wooden barrel</b>
Sulphur free/total in mg/l	<b>49 / 101</b>
Faultless	
Fault	
Defects/Fault/Diseases	

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											■
colorless-green-yellow-brown						■					
Color intensity						■					
herbal											■
fruity											■
herbal											■
Green Peperoni											■
green leechi											■
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
											■
											■
											■
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exaltation											
little - - - much	0	1	2	3	4	5	6	7	8	9	10

Potential