



**Mariahalden - Martin Stiftung  
rated 01.07.2018**

**Award: Silver**

<b>Total points</b>	<b>88</b>
ID	<b>32244</b>
Vintage	<b>2017</b>
Primary grape / grape varietie	<b>Cabernet</b>
Quality	<b>AOC</b>
Country - region	<b>Schweiz - Zürich</b>
Alcohol in vol.%	<b>11.50</b>
Residual sugar in g/l	<b>4.00</b>
Acid in g/l	<b>5.20</b>
Aged in	<b>Steel barrel</b>
Sulphur free/total in mg/l	<b>35mg</b>
Faultless	<b>yes</b>
Fault	
Defects/Fault/Diseases	

Form of maturation	
reductive - - - oxidative	<b>0 1 2 3 4 5 6 7 8 9 10</b>
modern - - - traditionel	<b>0 1 2 3 4 5 6 7 8 9 10</b>

analysis - intensity assessment

	0	1	2	3	4	5	6	7	8	9	10	
Clarity												■
violett - lachs - zwiebel							■					
Color intensity						■						
fruity							■					
malo-lactic								■				
floral, flowery						■						
Himbeer							■					
Joghurt							■					
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												■
violett - lachs - zwiebel												■
Color intensity												■
fruity									■			
malo-lactic										■		
floral, flowery										■		
Himbeer											■	
Joghurt											■	
Intensity											■	
Sweet											■	
Sour										■		
Salty, mineral / extract											■	
Bitter											■	
Phenole / tannin											■	
Astringency											■	
Alcohol impression											■	
CO <sup>2</sup>											■	
Intensity / volume											■	
Length / finish											■	
Balance											■	

exaltation	
little - - - much	<b>0 1 2 3 4 5 6 7 8 9 10</b>

Potential	<b>2020</b>
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