



**Crémant Brut Nature**  
**Weingut Thomas Harteneck**  
**rated 01.10.2021**

<b>Total points</b>	<b>89</b>	<b>Award: Silver</b>	
Category	Crémant		49889
Vintage	2015		
Primary grape / grape varietie	Grauburgunder / Weißburgunder, Auxerrois		
Quality	g.U. / Crémant		
Country - region	Deutschland - Baden - Markgräflerland		
Alcohol in vol.%	12.50		
Residual sugar in g/l	0.70		
Acid in g/l	4.90		
Sulphur free/total in mg/l	0/8		
Aged in / Form of maturation	Edelstahl - reduktiv		

**analysis - intensity assessment**

little->clearly          significantly recognisable

0 1 2 3 4 5 6 7 8 9 10

Clarity											■
colorless-green-yellow-brown								■			■
Color intensity											■
spicy											■
earthy								■			■
balsamic											■
Liebstoekel								■			■
NaturtrueberApfelmost											■
Intensity											■
Sweet						■					
Acid - gustatory											■
Acid Irritation (haptic)											■
Salty, mineral / extract											■
Bitter											■
Astringency											■
Phenole / tannin											■
Alcohol impression											■
CO <sup>2</sup>											■
Intensity / volume											■
Length / finish											■
Balance											■

**ranking - quality assessment**

Fault          drinkable->perfect

0 1 2 3 4 5 6 7 8 9 10

											■
											■
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											■
											■

**Summary**

**stylistics**

reductive - - - oxidative  
modern - - - traditionel

0	1	2	3	4	5	6	7	8	9	10
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
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Potential                      2022/23