



KRACHER COLLECTION 1995
TROCKENBEERENAUSLESE N° 15
WELSCHRIESLING
»ZWISCHEN DEN SEEN«

GRAPE VARIETY 100 % Welschriesling

RESIDUAL SUGAR 368,2 g/l

ACIDITY 9,4 g/l

ALCOHOL 5,5 %vol

VINIFICATION Fermented for 12 months in big cask than racked into stainless steel and bottled after 16 months.

TASTING NOTES If my math is correct, there is almost a third of a pound of pure sugar per half-bottle of this wine! Yes, amazingly, it is well balanced due to its homogenous level of acidity. Of course, it's as thick as jelly and may be better suited to pancakes than a glass, but... Revealing intense cherry-flavoured cough-medicine, white pepper, thyme, chrysanthemum tea, and floral scents, this syrup is as concentrated, extracted and rich as any wine I have ever tasted (its texture is reminiscent of some of the "sugar hunter" wines described in issue #113 but it has significantly better equilibrium). Baked tropical fruits (bananas, mangos, papayas, etc.) and candied red berries can be discerned among the waves of oily viscosity. I recommend cellaring this wine for at least ten years before opening it. Projected maturity: 2010-2030+.

Tasting notes by Pierre-Antoine Rovani, Robert Parker's Wine Advocate/1998