



KRACHER COLLECTION 1995
TROCKENBEERENAUSLESE N° 9
ZWEIGELT ROSÉ
»NOUVELLE VAGUE«

GRAPE VARIETY 100 % Zweigelt

RESIDUAL SUGAR 196,0 g/l

ACIDITY 9,2 g/l

ALCOHOL 11,5 %vol

VINIFICATION Fermented in new oak, then racked into more new oak (the Dominique Laurent 200% new oak treatment) and aged 16 months before bottling.

TASTING NOTES Kracher says he used the 200% new oak because he lost most of the red wine color (it displays a pink/orange brick robe) and flavors due to the high levels of botrytis. He feels the oak has replaced much of the lost tannins and red wine character turning it intersection what he calls a "cigar wine". Violets, oak spice, red cherries and currants are found in the aromas, followed by a caramel, raspberry, potpourri, rose petal-laced character. Drink it between 2005-2025 + .

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