



KRACHER COLLECTION 1995  
TROCKENBEERENAUSLESE N °10  
>>NOUVELLE VAGUE<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	248,6 g/l
ACIDITY	9,7 g/l
ALCOHOL	8,5 %vol
VINIFICATION	Fermented and aged in the oak used to ferment TBA No. 9 and bottled after 15 months
TASTING NOTES	A copper/hot pink/orange colour and revealing a nose reminiscent on the fruit-flavoured candies found on the check-out counters of every épicerie in France (cherry, raspberry, strawberry, red currant, etc.). This spectacular wine tastes like sugar-coated cherries intermingled with fresh raspberries and roses in a perfumed, refined, elegant, and focused syrup.
OUR RECOMMENDATION	Venison ragout with mushrooms and cranberries, Meditating wine, Enjoy with a cigar
ENJOY BEST AT	10-12° C
Wine Spectator	93/100
Falstaff	88/100