



KRACHER COLLECTION 1995  
TROCKENBEERENAUSLESE N °11  
>>ZWISCHEN DEN SEEN<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	230 g/l
ACIDITY	8,9 g/l
ALCOHOL	8 %vol
VINIFICATION	Fermented and aged in big cask and bottled after 16 months
TASTING NOTES	A floral, smoky, mineral-infused nose is followed by an amazingly elegant, yet thick as jello, wine crammed with candied citrus zests, orange blossoms, apricot, lavender, ginger, cherries, currants, peaches and apricots. A sublime wine, Kracher correctly describes it as "soft and feminine."
OUR RECOMMENDATION	Steeped-kumquats with white chocolate ice cream, Extra-matured rich hard cheese, Meditating wine
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	98/100
Wine Spectator	93/100
Falstaff	97/100
A la Carte	95/100