



KRACHER COLLECTION 1995  
TROCKENBEERENAUSLESE N °13  
>>NOUVELLE VAGUE<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	254,4 g/l
ACIDITY	10,3 g/l
ALCOHOL	8,5 %vol
VINIFICATION	Fermented and aged in new oak barrels and bottled after 16 months
TASTING NOTES	The bottled wine was markedly better than the barrel sample I tasted of this wine). The finest late harvest Chardonnay I have ever tasted! This wine has pink grapefruit, white pepper, smoky scents and a divine personality filled with baked papaya, mango, apricots, and peaches so thick a knife and fork are almost required to consume this masterpiece. Awesome balancing acidity and length!
OUR RECOMMENDATION	Caramel custard, Meditating wine, Blue cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	96/100
Wine Spectator	98/100
Falstaff	96/100