



KRACHER COLLECTION 1995
TROCKENBEERENAUSLESE N °14
>>ZWISCHEN DEN SEEN<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	350 g/l
ACIDITY	10 g/l
ALCOHOL	5,9 %vol
VINIFICATION	Fermented and aged in big cask and bottled after 18 months.
TASTING NOTES	Smoke, spice, thyme, rosemary, roasted herbs, candied apples, white pepper, and red currant aromas are followed by a massive silky core of sweet herbal teas, cherries, minerals and spicy red fruits (I find that highly concentrated white wines often exhibit red fruit aromas and flavors when they are young). Unbelievably unctuous yet exquisitely refined due to its perfectly balanced acidity. This wine will still be drinking spectacularly when the theory behind The Planet of the Apes is unraveled
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	96/100
Wine Spectator	91/100
Falstaff	97/100