



KRACHER COLLECTION 1995  
TROCKENBEERENAUSLESE N °3  
>>ZWISCHEN DEN SEEN<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	174,6 g/l
ACIDITY	8 g/l
ALCOHOL	12 %vol
VINIFICATION	Fermented in cask, then racked into stainless steel and bottled after 10 months.
TASTING NOTES	Mango, kiwi, and pink grapefruit aromas are followed by oily layers of lychee nut, minerals, steel and crisp white grapes in a beguiling, superbly balanced and elegant character.
OUR RECOMMENDATION	Meditating wine, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	94/100
Wine Spectator	92/100
Falstaff	85/100
A la Carte	90/100