



KRACHER COLLECTION 1995  
TROCKENBEERENAUSLESE N °5  
>>ZWISCHEN DEN SEEN<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	171,8 g/l
ACIDITY	8,1 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and aged in cask and bottled after 12 months.
TASTING NOTES	Aromatically displaying orange blossoms, candied tangerines, minerals and earth, this intensely rich wine is packed with sweet raspberry candy, lychee, sugar-coated oranges and papaya flavors
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	92/100
Wine Spectator	93/100
Falstaff	95/100
A la Carte	95/100