



KRACHER COLLECTION 1995
TROCKENBEERENAUSLESE N °6
>>ZWISCHEN DEN SEEN<<

GRAPE VARIETY 100% Scheurebe

RESIDUAL SUGAR 137,6 g/l

ACIDITY 9,3 g/l

ALCOHOL 12 %vol

VINIFICATION Fermented and matured in cask, bottled from the lees after 18 months. The point is more secondary aroma and spicyness, especially after an ageing time of 15 years. This wine has more tannin because of the

TASTING NOTES Candied pink grapefruit, white pepper and spicy red berry (raspberries, cherries and strawberries) scents are found in the oily, mango, papaya, banana, apricot and sweet herbal tea-flavored wine

OUR RECOMMENDATION Meditating wine, Salzburg Nockerl dumplings, Roquefort

ENJOY BEST AT 10-12° C

THE WINE ADVOCATE 94-96/100
Wine Spectator 88/100
Falstaff 93/100