



KRACHER COLLECTION 1995  
TROCKENBEERENAUSLESE N °9  
>>NOUVELLE VAGUE<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	195 g/l
ACIDITY	9 g/l
ALCOHOL	11,5 %vol
VINIFICATION	Fermented in new oak, then racked into more new oak (the Dominique Laurent 200% new oak treatment) and aged 16 months before bottling.
TASTING NOTES	Kracher says he used the 200% new oak because he lost most of the red wine color (it displays a pink/orange brick robe) and flavors due to the high levels of botrytis. He feels the oak has replaced much of the lost tannins and red wine character turning it intersection what he calls a "cigar wine". Violets, oak spice, red cherries and currants are found in the aromas, followed by a caramel, raspberry, potpourri, rose petal-laced character
OUR RECOMMENDATION	Venison ragout with mushrooms and cranberries, Meditating wine, Enjoy with a cigar
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	93/100
Falstaff	87/100
A la Carte	90/100