



KRACHER Collection 1996  
Trockenbeerenauslese N°2  
>>Zwischen den Seen<<

GRAPE VARIETY	30% Bouvier 70% Muskat
RESIDUAL SUGAR	146,2 g/l
ACIDITY	9,4 g/l
ALCOHOL	12,2 %vol
VINIFICATION	fermented and aged 14 months in big cask
TASTING NOTES	My apologies to Alois Kracher for this analogy, but this wine's nose reminded me of floral-scented and jellied room deodorants. It is a lovely offering, crammed with guava paste, dried apricots, and lemons. Medium-to-full-bodied, extremely well-balanced, and impressively persistent in the finish
OUR RECOMMENDATION	Pancake with walnut filling, Meditating wine, Extra-mature, rich hard cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	90/100
Wine Spectator	87/100
Falstaff	91/100