



KRACHER Collection 1996
Trockenbeerenauslese N°5
>>Nouvel le Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	257,5 g/l
ACIDITY	9,3 g/l
ALCOHOL	12,5 %vol
VINIFICATION	fermented and aged for min. 14 months in 100 % new oak barrels
TASTING NOTES	This amber/bronze TBA Zweigelt Rose reveals raspberry and sweet brambleberry aromas. It is fat (verging on flabby), medium-bodied, and filled with botrytis-dusted candied red fruits.
OUR RECOMMENDATION	Venison ragout with mushrooms and cranberries, Meditating wine, Enjoy with a cigar
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	89/100
Wine Spectator	87/100
Falstaff	90/100