



KRACHER Collection 1996
Trockenbeerenauslese N°6
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	139,2 g/l
ACIDITY	8,9 g/l
ALCOHOL	12,5 %vol
VINIFICATION	fermented and aged for 14 months in big cask
TASTING NOTES	This rose, candied tangerine peel, blood orange, and botrytis-scented wine is medium-bodied, silky-textured, and concentrated. Its personality is crammed with sugar-coated grapefruits and is exceptionally long. A certain bitterness found in its mid-palate and finish prevented it from meriting an outstanding score
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	89/100
Wine Spectator	87/100
Falstaff	93/100