



KRACHER COLLECTION 2000

TROCKENBEERENAUSLESE N° 10

WELSCHRIESLING

»ZWISCHEN DEN SEEN«

GRAPE VARIETY 100 % Welschriesling

RESIDUAL SUGAR 399,6 g/l

ACIDITY 7,8 g/l

ALCOHOL 5,5 %vol

VINIFICATION fermented and matured in big cask for 24 months

TASTING NOTES Given the gelatinous nature and increasing power of the previous wines, readers may understand the trepidation with which I approached the 2000 #10 Welschriesling Trockenbeereauslese Zwischen den Seen (5.5% alcohol, 399.6 grams residual sugar/liter, and 7.8 grams/liter total acidity), particularly after seeing it ooze its way from the bottle to my glass. Bronze-colored and molasses-scented, this is a wine of awesome depth, density, and richness. Akin to drinking honey (yet no honey has ever been this complex), its super-thick, voluminous personality bastes the palate with oily apricot and canned peach flavors. Through the viscous morass of fruit, a piercing underlying acidity can be discerned. Given the fact that acidity and sugar are preservatives, this wine will undoubtedly outlast its cork, and may outlive its bottle!

This effort, because of its monstrous levels of residual sugar and low alcohol, is a dessert more than a wine ... yet is immensely impressive!

Tasting notes by David Schildknecht, Robert Parker's Wine Advocate