



**KRACHER COLLECTION 2002**  
**TROCKENBEERENAUSLESE N° 10**  
**SCHEUREBE**  
**»ZWISCHEN DEN SEEN«**

GRAPE VARIETY 100 % Scheurebe

RESIDUAL SUGAR 311,0 g/l

ACIDITY 6,8 g/l

ALCOHOL 8,5 %vol

VINIFICATION aged 23 months in stainless steel vats

**TASTING NOTES** #10 Scheurebe Trockenbeerenauslese Zwischen den Seen – yes, it's the third wine this vintage with the same designation – has only 6.5% alcohol and is one of the most amazing elixirs of Scheurebe ever captured in bottle. Pineapple, tangerine, grapefruit, peppermint, honey, distilled black fruits, herbal essences, and sheer ethereal botrytism soar from the glass. In the mouth this is virtually gelatinous – in fact, more like an Esszencia even than the 2003 #1 – with a totally uncanny sense of lift and lightness. Sheer material density and searingly high acidity are tamed like the fable unicorn. Red and black fruit distillates, herbal/floral essences, deep, rich nut oils, generously juicy citrus .. all that and more is in the finish. This combines the sheer essence of Scheurebe found in #5 with some of the transmogrified, mysterious depth of #6, plus the ineffable character of an Esszencia.

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