



KRACHER COLLECTION 2004
TROCKENBEERENAUSLESE N° 10
SCHEUREBE
»ZWISCHEN DEN SEEN«

GRAPE VARIETY 100 % Scheurebe

RESIDUAL SUGAR 287,8 g/l

ACIDITY 10,5 g/l

ALCOHOL 8,5 %vol

VINIFICATION aged 22 months in stainless steel vats

TASTING NOTES Deep golden yellow with a hint of brass. Spiced stone fruit reminiscent of Riesling, a hint of orange filet, mango, and marvelously exotic fruit are all displayed on the nose. This wine possesses such an explosive complexity that a second mouth would nearly be necessary to completely follow the grand play of aromas and flavors that are presented. Despite nearly 400 g/l residual sugar, completely harmonious. A truly spectacular wine. Drink 2010 to 2040.

Tasting notes by Peter Moser , Falstaff Magazin