



KRACHER Collection 1997  
Beerenauslese N°1  
>>Zwischen den Seen<<

|                    |   |
|--------------------|---|
| GRAPE VARIETY      | 100% Muskat Ottonel   |
| RESIDUAL SUGAR     | 100,9 g/l   |
| ACIDITY            | 6,1 g/l   |
| ALCOHOL            | 12,7 %vol   |
| VINIFICATION       | fermented and matured in big cask – 16 months   |
| TASTING NOTES      | The 1997 Muskat Ottonel Beerenauslese Number 1 Zwischen den Seen reveals sweet orange blossom aromas. On the palate, loads of candied kumquats can be found in this pungent, extroverted, satin-textured wine. Medium-bodied and well-balanced, its forward flavors last for at least a minute and a half in its seemingly unending finish. |
| 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  | 92/100  |
| Wine Spectator     | 89/100  |
| Weinwisser         | 17/20   |
| A la Carte         | 92/100  |