



KRACHER Collection 1997  
Beerenauslese N°5  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	170,1 g/l
ACIDITY	8 g/l
ALCOHOL	10,7 %vol
VINIFICATION	fermented and matured in big cask for 18 months
TASTING NOTES	The 1997 Muskat Ottonel Beerenauslese Number 5 Zwischen den Seen displays superb orange blossom, candied kumquat, spice, and apricot aromas. This hugely complex, deep, and concentrated wine is crammed with red, yellow, and tropical fruits. Spices, flowers, and oranges are intermingled throughout this medium to full-bodied, decadent effort
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	94/100
Wine Spectator	92/100
Weinwisser	18/20
A la Carte	95/100