



KRACHER Collection 1998
Trockenbeerenauslese N°12
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	356,8 g/l
ACIDITY	7,7 g/l
ALCOHOL	6 %vol
VINIFICATION	fermented and matured in big cask for 22 months
TASTING NOTES	The gold-colored 1998 Scheurebe Trockenbeerenauslese Zwischen den Seen Number 12 has a chemical-scented nose that also displays white pepper and graham cracker aromas. Medium to full-bodied and lush, this wine offers copious layers of jellied yellow fruits in its fat, plump, yet wonderfully fresh personality. As its nose sheds its chemical notes with air, this wine offers a compute like character that reveals caramel and butterscotch flavors. Readers who wish to drink this wine while it displays fruit should consume it over the next 5-8 years. Those that prefer aged, dark colored, heavily botrytised wines dominated by burnt sugar flavors can drink it between 2007 and 2030+.
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	93/100
Wine Spectator	95/100
Falstaff	93/100