



KRACHER Collection 1998  
Trockenbeerenauslese N°5  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	159,6 g/l
ACIDITY	7,5 g/l
ALCOHOL	11,5 %vol
VINIFICATION	fermented and matured in big cask for 18 months
TASTING NOTES	The 1998 Muskat-Ottonel Trockenbeerenauslese Zwischen den Seen Number 5 displays kumquat and candied apricot aromas. Fat jellied oranges explode on the palate, and appear to transform themselves into elegant orange blossoms, red berries, and cherries. This is a refined wine, with exemplary focus, precision, and purity to go along with its massive concentration as well as power. It is medium to full-bodied, muscular, and graceful. Drink it over the next 20+ years
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	96/100
Wine Spectator	92/100
Falstaff	94/100