



KRACHER Collection 1999  
Trockenbeerenauslese N°5  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	213,4 g/l
ACIDITY	7,9 g/l
ALCOHOL	10 %vol
VINIFICATION	fermented and matured in big cask for 22 months
TASTING NOTES	Deep yellow gold; floral exotic fruit with hints of strawberry and lychee, slightly more restrained on the nose than usually; the palate is elegant and finely knit, with a vivid acid structure; very similar to Riesling, likely to be mistaken for that variety in a blind tasting; very good follow-through; needs clearly more time to show its true colours. The delicate notes of white pepper are proof of a long yeast contact during vinification
OUR RECOMMENDATION	Meditating wine, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	95/100
Wine Spectator	90/100
Falstaff	92/100
A la Carte	92/100