



KRACHER Collection 2000
Trockenbeerenauslese N°10
>>Zwischen den Seen <<

| | |
|--------------------|---|
| GRAPE VARIETY | 100% Welschriesling |
| RESIDUAL SUGAR | 399,6 g/l |
| ACIDITY | 7,8 g/l |
| ALCOHOL | 5,5 %vol |
| VINIFICATION | fermented and matured in big cask for 24 months |
| TASTING NOTES | Given the gelatinous nature and increasing power of the previous wines, readers may understand the trepidation with which I approached the 2000 #10 Welschriesling Trockenbeerenauslese Zwischen den Seen (5.5% alcohol, 399.6 grams residual sugar/liter, and 7.8 grams/liter total acidity), particularly after seeing it ooze its way from the bottle to my glass. Bronze-colored and molasses-scented, this is a wine of awesome depth, density, and richness. Akin to drinking honey (yet no honey has ever been this complex), its super-thick, voluminous personality bastes the palate with oily apricot and canned peach flavors. Through the viscous morass of fruit, a piercing underlying acidity can be discerned. Given the fact that acidity and sugar are preservatives, this wine will undoubtedly outlast its cork, and may outlive its bottle! |
| OUR RECOMMENDATION | Meditating wine, Apple strudel, Soft mature goat's cheese |
| ENJOY BEST AT | 10-12° C |
| THE WINE ADVOCATE | 99/100 |
| Wine Spectator | 95/100 |
| Falstaff | 94/100 |