



KRACHER Collection 2000 Trockenbeerenauslese N°2

>>Zwischen den Seen <<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	161,1 g/l
ACIDITY	6,5 g/l
ALCOHOL	12,5 %vol
VINIFICATION	fermented and aged in big cask for 22 months
TASTING NOTES	The 2000 #2 Muscat Ottonel Trockenbeerenauslese Zwischen den Seen explodes from the glass with super-ripe apricot, canned peach, and orange blossom aromas. It admirably combines massive power with stupendous balance (12.5% alcohol, 161.1 grams residual sugar/liter, and 6.5 grams/liter total acidity), resulting in awe-inspiring elegance. This wine has massive breadth and power, conquering the palate with its jellied peach flavors. Projected maturity: now-2030
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	91/100
Falstaff	91/100