



KRACHER Collection 2000  
Trockenbeerenauslese N°4  
>>Zwischen den Seen <<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	212,4 g/l
ACIDITY	7,3 g/l
ALCOHOL	11 %vol
VINIFICATION	fermented and matured in big cask for 22 months
TASTING NOTES	The 2000 #4 Welschriesling Trockenbeerenauslese Zwischen den Seen (11% alcohol, 212.4 grams residual sugar/liter, and 7.3 grams/liter total acidity) reveals smoky, botrytised peaches and spices in its aromatic profile. A syrupy, mango and passion fruit-flavored effort, it is an assertive, medium to full-bodied wine with a lively acid streak to give an appealingly zesty character. Anticipated maturity: now-2030.
OUR RECOMMENDATION	Pancake with walnut filling, Meditating wine, Extra-mature, rich hard cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	95/100
Wine Spectator	94/100
Falstaff	93/100