



KRACHER Collection 2000  
Trockenbeerenauslese N°5  
>>Zwischen den Seen <<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	212,8 g/l
ACIDITY	6,5 g/l
ALCOHOL	11,5 %vol
VINIFICATION	fermented and aged in big cask for 22 months
TASTING NOTES	The massive, full-bodied 2000 #5 Scheurebe Trockenbeerenauslese Zwischen den Seen (11.5% alcohol, 212.8 grams residual sugar/liter, and 6.5 grams/liter total acidity) bursts from the glass with peppery yellow fruit, spicy, and botrytis aromas. Armed with the density and depth of 10W40 motor oil, it is a syrupy, jammy, viscous effort. Loads of jammy apricots, cherries, and peaches can be discerned in its spice-laden personality. Projected maturity: now-2030.
OUR RECOMMENDATION	Meditating wine, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	96/100
Wine Spectator	91/100
Falstaff	93/100