



KRACHER Collection 2000  
Trockenbeerenauslese N °9  
>>Zwischen den Seen <<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	347,8 g/l
ACIDITY	7,6 g/l
ALCOHOL	6,5 %vol
VINIFICATION	fermented and matured in big cask for 22 months
TASTING NOTES	Sweet oak, botrytis, and jellied apricots emanate from the glass of the 2000 #9 Scheurebe Trockenbeerenauslese Zwischen den Seen. A diabetic's nightmare (6.5% alcohol, 347.8 grams residual sugar/liter, and 7.6 grams/liter total acidity), this full-bodied wine slathers itself onto the palate, revealing syrupy layers of jellied peaches and spiced dried apricots. It has unbelievable power, density, and length. Projected maturity: now-2045.
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	97/100
Wine Spectator	95/100
Falstaff	95/100
A la Carte	92/100