



KRACHER Collection 2001  
Trockenbeerenauslese N°2  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	210,9 g/l
ACIDITY	5,6 g/l
ALCOHOL	9,5 %vol
VINIFICATION	fermented and aged in stainless steel for 18 months
TASTING NOTES	This effort, because of its monstrous levels of residual sugar and low alcohol, is a dessert more than a wine ... yet is immensely impressive!
OUR RECOMMENDATION	Steeped-kumquats with white chocolate ice cream, Extra-matured rich hard cheese, Meditating wine
ENJOY BEST AT	10-12° C
Wine Spectator	90/100
Weinwisser	18/20
Falstaff	91/100
A la Carte	93/100