



KRACHER Collection 2001
Trockenbeerenauslese N°4
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	203,6 g/l
ACIDITY	9,1 g/l
ALCOHOL	11 %vol
VINIFICATION	fermented and aged in stainless steel for 18 months
TASTING NOTES	bright yellow-golden hues; floral aromas intermingled with exotic fruits, citrus and litchi; delicate sweetness on the palate, with discreet honeyed spiciness and lively acidity; ripe apricots on the finish; plenty of finesse and elegance.
OUR RECOMMENDATION	Meditating wine, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
Wine Spectator	92/100
Wine Enthusiast	92/100
Weinwischer	18/20
Falstaff	93/100
A la Carte	92/100