



## KRACHER Collection 2002

### KRACHER N °12

>>Zwischen den Seen<<

GRAPE VARIETY	50% Scheurebe 50% Welschriesling
RESIDUAL SUGAR	420,8 g/l
ACIDITY	9,8 g/l
ALCOHOL	4 %vol
VINIFICATION	aged 23 months in stainless steel vats
TASTING NOTES	2002 #12 is a libation of Scheurebe and (20%) Welschriesling that never achieved the 5% alcohol to officially become "wine." It smells of honey, white raisin, and above all peach and apricot essence. It is virtually gelatinous and, amazingly, not at all cloyingly sweet on the palate, on the contrary its rapier penetration of a finish is only possible thanks to a level of acidity that pushes residual sugar off the radar screen and leaves this taster totally enervated. But there's no point hoping to get turned on by my poor prose: you just need to taste this.
OUR RECOMMENDATION	Meditating wine, Instead of dessert, Soft mature goat's cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	98/100
Wine Spectator	87/100
Wine Enthusiast	94/100
Falstaff	94/100
A la Carte	93/100