



KRACHER Collection 2002
Trockenbeerenauslese N°4
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	222,9 g/l
ACIDITY	6 g/l
ALCOHOL	9,5 %vol
VINIFICATION	aged 22 months in stainless steel vats
TASTING NOTES	#4 Muscat Ottonel Zwischen den Seen smells of yellow plum jam and sage flower. The thick palate displays compressed, tiny-berry concentration of yellow raisin and yellow plums, and continues to be suffused by an intense, resinous, sweet sage oil character. A welcome fresher sense of plummy fruit emerges in the finish.
OUR RECOMMENDATION	Steeped-kumquats with white chocolate ice cream, Extra-matured rich hard cheese, Meditating wine
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	87/100
Wine Spectator	91/100
Falstaff	92/100
A la Carte	91/100