



KRACHER Collection 2002
Trockenbeerenauslese N°5
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	214,7 g/l
ACIDITY	8,4 g/l
ALCOHOL	10 %vol
VINIFICATION	aged 15 months in stainless steel vats
TASTING NOTES	#5 Scheurebe Trockenbeerenauslese Zwischen den Seen displays vividly Scheurebe-typical aromas of sage, peppermint, grapefruit and honey. Startlingly bright and juicy on entry, this builds strength and powers to intense, scintillating flavors of grapefruit, candied citrus rinds, honey and high-toned sweet herbal distillates joined less by the typical cassis than by a lovely note of Maine blueberries. The feel is creamy yet at the same time the wine remains invigoratingly sharp. The endlessly reverberating finish pulls out all the stops from a rich, nut oil-flavored, malty low register through the range of vivid citrus and blue fruit to high-toned distilled berry and herb notes. #5, Kracher explains, was racked early and then rushed, reductively, into bottle. You might say it's Scheurebe with a look over his shoulder at (long-time Muller-Catoir winemaker) Hans-Gunter Schwarz.
OUR RECOMMENDATION	Meditating wine, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	97/100
Wine Spectator	93/100
Falstaff	90/100
A la Carte	91/100