



KRACHER Collection 2002
Trockenbeerenauslese N°8
>>Zwischen den Seen<<

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| GRAPE VARIETY | 100% Welschriesling |
| RESIDUAL SUGAR | 268,5 g/l |
| ACIDITY | 6,7 g/l |
| ALCOHOL | 8,5 %vol |
| VINIFICATION | aged 23 months in stainless steel vats |
| TASTING NOTES | #8 Welschriesling Trockenbeerenauslese Zwischen den Seen features candied pineapple and quince jelly aromas. In the mouth, it is a rather Chenin-like essence of quince, with notes of orange liqueur, tangerine zest, and fresh lemon. The texture here is firm, slightly grainy – downright spare in fact in comparison with what came before, and the wine is showing its acidity in a mouthwatering but obvious way. The purity and sheer intensity of finish here are truly formidable, so is it just a case of waiting for the flowering of its potential? |
| OUR RECOMMENDATION | Meditating wine, Apple strudel, Soft mature goat's cheese |
| ENJOY BEST AT | 10-12° C |
| THE WINE ADVOCATE | 91/100 |
| Wine Spectator | 96/100 |
| Falstaff | 93/100 |
| Vinaria | 18,2/20 |