



KRACHER Collection 2004
Trockenbeerenauslese N°10
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	287,8 g/l
ACIDITY	10,5 g/l
ALCOHOL	8,5 %vol
VINIFICATION	aged 22 months in stainless steel vats
TASTING NOTES	Deep golden yellow with a hint of brass. Spiced stone fruit reminiscent of Riesling, a hint of orange file, mango, and marvelously exotic fruit are all displayed on the nose. This wine possesses such an explosive complexity that a second mouth would nearly be necessary to completely follow the grand play of aromas and flavors that are presented. Despite nearly 400 g/l residual sugar, completely harmonious. A truly spectacular wine. Drink 2010 to 2040.
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	98/100
Wine Spectator	95/100
Wine Enthusiast	97/100
Falstaff	96/100
Gault Millau	19,5/20