



KRACHER Collection 2004  
Trockenbeerenauslese N°2  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	171,1 g/l
ACIDITY	7,4 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	Medium golden yellow. The nose displays a lightly leafy background layered with rhubarb, peach, yeast, and minerals and with aeration gains tropical fruit aromas. Delicate honey is carried by refreshing structure and nicely integrated acidity. Apricot flavors a well-balanced length and lingers on the finish. This wine is very approachable and already offering good drinking pleasure. Drink 2008 to 2020.
OUR RECOMMENDATION	Pancake with apricot jam, Apricot cake, Extra-mature, rich hard cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	93/100
Wine Spectator	90/100
Wine Enthusiast	90/100
Falstaff	93/100
Vinaria	15,1/20