



KRACHER Collection 2004
Trockenbeerenauslese N°4
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	160,5 g/l
ACIDITY	7 g/l
ALCOHOL	14 %vol
VINIFICATION	aged 22 months in stainless steel vats
TASTING NOTES	Powerful golden yellow. Pleasant grapy nuances, refreshing mandarin zest, discreet vegetal aromas, and a veil of gooseberry are all present in this complex nose. Juicy apricot and expressive stone fruit open in the mouth and are accompanied by racy acidity. The fruit-dominated broadband aroma displays good length. Something special for Riesling fans. Drink now to 2020.
OUR RECOMMENDATION	Exotic fruit desserts, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	94/100
Wine Spectator	91/100
Wine Enthusiast	92/100
Falstaff	93/100
Gault Millau	19/20