



KRACHER Collection 2005
Trockenbeerenauslese N°6
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	227,6 g/l
ACIDITY	8,3 g/l
ALCOHOL	10 %vol
VINIFICATION	aged 16 months in stainless steel vats
TASTING NOTES	Deep golden yellow. Nutmeg, lemon zest and grapy aromas spiced with pepper on the nose. Concentrated with a mouth-melting chocolate texture. The refreshing, nearly racy acidity pronounces the fruit during the attack, but mid-mouth this wine becomes more baroque and seems to inflate like a balloon. Freshly picked, fully ripe and aromatic Muscat grapes flavor the finish.
OUR RECOMMENDATION	Steeped-kumquats with white chocolate ice cream, Citrus fruit desserts, Extra-matured rich hard cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	93/100
Wine Spectator	92/100
Weinwischer	19/20
Falstaff	95/100
A la Carte	92/100