



KRACHER Collection 2008
Trockenbeerenauslese N°5
>>Zwischen den Seen <<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	193,4 g/l
ACIDITY	6,4 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 16 months.
TASTING NOTES	Brilliant yellow-gold. Nuances of nutmeg, crushed grape seed, candied grapefruit zest, white peach and cold smoke increase steadily in intensity with aeration. A delicate tannic core and smooth acid buffer the luscious sweetness marvellously. Floral components like hibiscus and nutmeg flavour the satiny medium body. Dried prune and salty minerals linger on the finish, but the sweetness still dominates. This highly complex wine with benefit from further bottle maturation. Drink 2018-2023.
OUR RECOMMENDATION	Steeped-kumquats with white chocolate ice cream, Citrus fruit desserts, Extra-matured rich hard cheese
ENJOY BEST AT	10-12° C
Wine Enthusiast	93/100
Falstaff	93/100
Gault Millau	19,5/20