







## Kracher Kollektion 2021 Trockenbeerenauslese N °5

Scheurebe – Zwischen den Seen

**Grape Variety** 100% Scheurebe

Residual sugar 317,4g/l

Acidity 9,0g/l

Alcohol 6,5%vol

**Vinification** Fermented and matured in stainless

steel for a period of 22 months

**Tasting notes** Stunning nose of dried papayas

and candied pineapple with a slew of spicy nuances, but also black tea and candied lemon peel. Rich, concentrated and quite unctuous on the full-bodied palate. A big blast of candied citrus in the bold finish that's

beautifully balanced. Stuart Pigott, James Suckling

**Our recommendation** Desserts with exotic fruits, Salzburger

Nockerl, Roquefort

Enjoy best at 10-12°C

**Ratings** 98/100 The Wine Advocate

**97/100** Falstaff **97/100** Yves Beck **97/100** Colin Hay **96/100** James Suckling