







Welschriesling – Zwischen den Seen



**Residual sugar** 336,1 g/l

Acidity 8,3g/l

Alcohol 5,5%vol

**Vinification** Fermented and matured in stainless

steel tanks for 28 months

**Tasting notes** The 2021 Trockenbeerenauslese No 6

Welschriesling Zwischen den Seen is deep, very clear, precise and savory on the dense and complex nose that shows bergamot and lavender notes along with quince and lemon aromas. Rich and generous on the palate, this is a very sweet and oily yet also savory and finessed TBA that is a spectacularly generous, finely tannic and balanced Welschriesling that fermented slowly for 18 months to end up as one of

Kracher's areatest TBAs.

Stephan Reinhardt, The Wine Advocate

Our recommendation Caramelized peach, apple tarte,

soft aged goat cheese, crêpes with

apricots

Enjoy best at 10-12 °C

**Ratings** 99/100 The Wine Advocate

**98/100** Yves Beck **97/100** Falstaff

96/100 James Suckling 96/100 Colin Hay 19/20 René Gabriel

