



STORED IN OUR CELLAR UNDER PERFECT CONDITION

LIBRARY RELEASE 2025

Release Overview



OVERVIEW

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STORED IN OUR CELLAR

UNDER PERFECT CONDITION



LIBRARY RELEASE | 2025



A close-up photograph of a wine bottle. The bottle is filled with a golden-brown liquid. A dark circular sticker is affixed to the bottle, featuring the text 'STORED IN OUR CELLAR', '2025', 'LIBRARY RELEASE', and 'KRACHER' with 'BURGENLAND' below it. A smaller neck label also displays the 'KRACHER' and 'BURGENLAND' branding.

ABOUT OUR LIBRARY RELEASE

In the mid-1990s, Alois Kracher Jr. began storing parts of the collection wines in a specially built wine library under the winery for posterity. The idea came to him because many restaurants did not have the opportunity to store wines and build up a depth of vintage. For several years now, this storage option has enabled us to bring older vintages onto the market again in small quantities for our customers after 10, 15, 20 and 25 years. After bottling, these wines are stored directly in our wine library, under perfect ripening conditions, and then made available to our customers again after years, or even decades. Many have already enjoyed drinking wines from this unique wine library.

Every bottle of the TBA collection that is older than 10 years is given this sticker when it leaves our cellar in order to guarantee perfect storage for our customers up to this point.



PRESERVING EXCELLENCE FOR GENERATIONS

Gerhard Kracher continues the legacy of the Library Releases year after year, ensuring that this tradition lives on. With an unwavering commitment to the highest quality standards, select small batches are carefully set aside each vintage and stored under ideal conditions. This meticulous approach allows us to offer perfectly matured wines, preserving the essence of each vintage for future generations to enjoy.



THE TERRITORY

The Seewinkel in Burgenland is a 20 km stretch of land along the eastern shore of Lake Neusiedl, Europe's largest steppe lake. This flat landscape, dotted with numerous small and large salt ponds, is often enveloped in a characteristic haze, giving it a distinctive atmosphere.

The region's continental climate brings hot, dry summers and cold winters. The lake moderates these extremes, creating a unique microclimate ideal for viticulture. The autumn mists, formed by evaporation from the lake and wetlands, encourage the development of *Botrytis cinerea*, essential for producing world-class sweet wines like Beerenauslese and Trockenbeerenauslese.

Kracher's vineyards lie between Illmitz and the lake, where even slight elevation changes influence grape ripening and *Botrytis* quality. High-density planting ensures lower yields but greater concentration in the grapes.

THE CURRENT RELEASE



15, 20 & 25 YEARS LATER

THE RELEASE

NUMMER
3

NUMMER
4

NUMMER
5



VINTAGE 2000

2000: CONCENTRATED, INTENSE, LUXURIOUS

The Trockenbeerenauslesen from the 2000 vintage are wines of exceptional richness, born from a hot and dry summer followed by a long, sun-drenched autumn—conditions that are renowned for producing outstanding red wines. To capture the sought-after Botrytis, Alois Kracher had to exercise incredible patience, waiting for the perfect moment to harvest, selecting only the ripest, most affected grapes. The yield was small, but the result was a collection of wines with remarkable concentration, depth, and intensity.



2000 TBA NO. 1 TRAMINER

Grape Variety: 100% Traminer

Residual Sugar: 116,2 g/l | **Acidity:** 5,6 g/l | **Alcohol:** 14 % vol

Vinification: Fermented in new barriques and aged for 24 months.

Characteristic:

Fruity honey on the nose, which reveals its full diversity with a little air:

Licorice, orange blossom and a hint of roses. Elegant on the palate with fine marshmallow paste, powerful and with an incredibly polished finish.

(Gerhard Kracher | February 2025)

Food Recommendation: Goose liver in all varieties, tarte tatin, ripe Munster

Drinking Temperature: 10–12°C

Nutritional Values: 537 kJ / 129 kcal in 100ml

Ratings: 96/100 A la Carte | 92/100 The Wine Advocate | 91/100 Falstaff



2000 TBA NO. 3 CHARDONNAY

Grape Variety: 100% Chardonnay

Residual Sugar: 178,2 g/l | **Acidity:** 6 g/l | **Alcohol:** 12,5 % vol

Vinification: Fermented in new barriques and matured for 22 months.

Characteristic:

Butterscotch, orange-flavored candies, and intense apricot aromas are found in the nose of this TBA. An oily-textured, medium to full-bodied effort, it has stupendous amplitude, excellent balance, and reveals loads of spicy, sweet yellow plum flavors.

(Gerhard Kracher | February 2025)

Food Recommendation: Gorgonzola, meditation wine

Drinking Temperature: 10–12°C

Nutritional Values: 616 kJ / 148 kcal in 100ml

Ratings: 95/100 Wine Spectator | 94/100 The Wine Advocate | 90/100 Falstaff



VINTAGE 2005

2005: BOLD, INTENSE, TIMELESS

A vintage that made a statement. A warm, dry summer and a perfect autumn created ideal conditions for noble sweet wines. The grapes reached peak ripeness, with botrytis developing beautifully under optimal humidity. Harvest started in late October, yielding concentrated, powerful wines with deep complexity. Lush sweetness meets vibrant acidity, wrapped in layers of minerality and finesse. 2005: a year of structure, depth, and long-lasting brilliance.



2005 TBA NO. 1 WELSCHRIESLING

Grape Variety: 100% Welschriesling

Residual Sugar: 189,7 g/l | **Acidity:** 7,3 g/l | **Alcohol:** 12 % vol

Vinification: Matured in steel tanks and aged for 18 months.

Characteristic:

Enticing aromas of ripe apricot and fragrant stewed quince unfold on the nose. The palate reveals juicy peach, aromatic quince and fruity stewed apple, accompanied by a hint of acacia honey. Fine tobacco notes and a hint of pear linger on the finish, while spicy herbs and a salty aftertaste unfold harmoniously.

(Gerhard Kracher | February 2025)

Food Recommendation: Pancakes with apricot jam, apricot cake, spicy, matured hard cheese.

Drinking Temperature: 10–12°C

Nutritional Values: 628 kJ / 151 kcal in 100ml

Ratings: 93/100 Falstaff | 18/20 Weinwisser



2005 TBA NO. 3 TRAMINER

Grape Variety: 100% Traminer

Residual Sugar: 191,4 g/l | **Acidity:** 7,1 g/l | **Alcohol:** 11,5 % vol

Vinification: Fermented and matured in new oak barrels for 18 months.

Characteristic:

Light scent of roses, marshmallow and forest honey on the nose. Candied orange peel and herbal spices on the palate. Long-lasting finish with light tannins and very subtle, well-integrated sweetness. Ginger, herbs and a fine saltiness in the aftertaste.

(Gerhard Kracher | February 2025)

Food Recommendation: Goose liver served in all versions, Tarte Tatin, Mature munster

Drinking Temperature: 10–12°C

Nutritional Values: 620 kJ / 149 kcal in 100ml

Ratings: 95/100 Falstaff | 93/100 The Wine Advocate | 19/20 Weinwisser



2005 TBA NO. 5 CHARDONNAY

Grape Variety: 100% Chardonnay

Residual Sugar: 212,3 g/l | **Acidity:** 9,5 g/l | **Alcohol:** 12 % vol

Vinification: Fermented in new barriques and aged for 20 months.

Characteristic:

Sweet coconut flakes, vanilla and caramel on the nose. Fine hints of cinnamon, citrus freshness and creamy vanilla on the palate. The finish is elegant and salty, with notes of apple compote and salted caramel.

(Gerhard Kracher | February 2025)

Food Recommendation: Desserts with coconut, nougat dumplings, gorgonzola

Drinking Temperature: 10–12°C

Nutritional Values: 674 kJ / 162 kcal in 100ml

Ratings: 95/100 Falstaff | 92/100 Wine Spectator | 91/100 The Wine Advocate



2005 TBA NO. 9 SCHEUREBE

Grape Variety: 100% Scheurebe

Residual Sugar: 308,8 g/l | **Acidity:** 10,2 g/l | **Alcohol:** 7,5 % vol

Vinification: Matured in steel tanks and aged for 20 months.

Characteristic:

A seductive compote of exotic fruits on the nose - ripe mango and aromatic passion fruit unfold intensely. On the palate an opulent tropical fruit basket, gently enveloped in fine caramel. The finish delights with fresh herbs, lively acidity and a salty aftertaste that lingers for a long time.

(Gerhard Kracher | February 2025)

Food Recommendation: Dessert substitute, meditation wine, curd dumplings

Drinking Temperature: 10–12°C

Nutritional Values: 745 kJ / 179 kcal in 100ml

Ratings: 97/100 Falstaff | 95/100 The Wine Advocate | 20/20 Gault Millau



VINTAGE 2010

2010: RARE & POWERFUL

A year that started with disappointment and ended in triumph. Spring storms wiped out nearly half the blossoms, making the harvest one of the smallest in decades. But nature had other plans—fewer grapes meant intense concentration, and a golden autumn set the stage for legendary sweet wines.

Warm days and cool nights pushed acidity and complexity to new heights. Botrytis flourished, and by October 20, the harvest kicked off early. The result? 11 stunning Trockenbeerenauslesen, rich in sugar yet perfectly balanced by vibrant acidity. A vintage built for the cellar, with depth, salinity, and pure Seewinkel character.



2010 TBA NO. 1 ROSENMUSKATELLER

Grape Variety: 100% Rosenmuskateller

Residual Sugar: 169,5 g/l | **Acidity:** 9,6 g/l | **Alcohol:** 11 % vol

Vinification: Fermented in new barriques and aged for 16 months.

Characteristic:

Aromas of red berries unfold on the nose, surrounded by a hint of eucalyptus, which gives this grape variety a fascinating elegance after around 10 to 15 years of ageing. Delicate rose petals harmoniously round off the aroma, while the palate reveals fine rose water, accompanied by a subtle spiciness of cloves and another hint of eucalyptus. This is joined by fruity notes of strawberry and blueberry. The finish is characterized by fine tobacco notes and gentle tannins, which are carried by a salty spiciness and bring the taste experience to an impressive close.

(Gerhard Kracher | February 2025)

Food Recommendation: Dark chocolate desserts, cherry cake, ripe soft sheep's cheese

Drinking Temperature: 10–12°C

Nutritional Values: 574 kJ / 138 kcal in 100ml

Ratings: 95/100 Wine & Spirits 94/100 Falstaff



2010 TBA NO. 2 MUSKAT OTTONEL

Grape Variety: 100% Muskat Ottonel

Residual Sugar: 226,2 g/l | **Acidity:** 8,2 g/l | **Alcohol:** 11 % vol

Vinification: Matured in steel tanks and aged for 20 months.

Characteristic:

Medium yellow gold. Fine nuances of candied orange zest, floral notes and nutmeg. Very juicy, shows a pleasant spiciness, white tropical fruit with a fresh acidity, fine honey touch and white pepper on the finish with a balanced mineral note.

(Gerhard Kracher | February 2025)

Food Recommendation: Pickled kumquats with white chocolate ice cream, desserts with citrus fruits, matured spicy hard cheeses

Drinking Temperature: 10–12°C

Nutritional Values: 674 kJ / 162 kcal in 100ml

Ratings: 94/100 Wine Spectator | 93/100 Falstaff | 20/20 Gault Millau



2010 TBA NO. 3 SCHEUREBE

Grape Variety: 100% Scheurebe

Residual Sugar: 215 g/l | **Acidity:** 10,5 g/l | **Alcohol:** 11 % vol

Vinification: Matured in steel tanks and aged for 18 months.

Characteristic:

Medium yellow gold. Rather restrained nose with delicate herbal spice, grapey fruit, mandarin zest, delicate smoky nuances. Yellow tropical fruit on the palate, lemony notes, racy and persistent. Stone fruit and grapefruit on the finish with a lovely spiciness.

(Gerhard Kracher | February 2025)

Food Recommendation: Desserts with exotic fruits, Salzburger Nockerl, Roquefort

Drinking Temperature: 10–12°C

Nutritional Values: 674 kJ / 162 kcal in 100ml

Ratings: 96/100 A la Carte | 94/100 Falstaff | 93/100 Wine Spectator



2010 TBA NO. 5 ZWEIGELT

Grape Variety: 100% Zweigelt

Residual Sugar: 251,6 g/l | **Acidity:** 9 g/l | **Alcohol:** 8 % vol

Vinification: Fermented in new barriques and aged for 16 months.

Characteristic:

Striking cherry red with orange reflections. Fine, sweet plum fruit, a hint of dark currants, fine herbal spice on the nose. Red forest berry confit on the palate, juicy and elegant. Notes of preserved cherries, delicate hint of orange, fresh and balanced with a juicy finish.

(Gerhard Kracher | February 2025)

Food Recommendation: Venison stew with mushrooms and cranberries, desserts with dark chocolate, accompaniment to a cigar

Drinking Temperature: 10–12°C

Nutritional Values: 653 kJ / 157 kcal in 100ml

Ratings: 92/100 Wine Spectator | 92/100 Falstaff



2010 TBA NO. 7 WELSCHRIESLING

Grape Variety: 100% Welschriesling

Residual Sugar: 245,9 g/l | **Acidity:** 9,7 g/l | **Alcohol:** 10 % vol

Vinification: Matured in steel tanks and aged for 20 months.

Characteristic:

Medium yellow gold. Fresh meadow herbs, yellow fruit and a fine honey touch on the nose. Very powerful - juicy, fully ripe yellow tropical fruit, finesse-rich acidity. Lingers for a long time, delicate finish, great development potential.

(Gerhard Kracher | February 2025)

Food Recommendation: Caramelized peach, apple strudel, soft matured goat cheese

Drinking Temperature: 10–12°C

Nutritional Values: 691 kJ / 166 kcal in 100ml

Ratings: 95/100 A la Carte | 95/100 Falstaff | 95/100 Wine Spectator



2010 TBA NO. 10 SCHEUREBE

Grape Variety: 100% Scheurebe

Residual Sugar: 297,4 g/l | **Acidity:** 10,2 g/l | **Alcohol:** 6,5 % vol

Vinification: Matured in steel tanks and aged for 20 months.

Characteristic:

Medium yellow gold. Fresh mandarin zest and floral nuances. Almost red berry, fine honey touch, highly attractive bouquet. Full-bodied and very concentrated, with intense acidity. White fruit exoticism, very mineral with a salty finish - very drinkable despite the high residual sugar.

(Gerhard Kracher | February 2025)

Food Recommendation: Dessert substitute, meditation wine, curd dumplings

Drinking Temperature: 10–12°C

Nutritional Values: 703 kJ / 169 kcal in 100ml

Ratings: 98/100 Falstaff | 97/100 Wine Enthusiast | 96/100 A la Carte



2010 TBA NO. 11 WELSCHRIESLING

Grape Variety: 100% Welschriesling

Residual Sugar: 351 g/l | **Acidity:** 13 g/l | **Alcohol:** 6 % vol

Vinification: Matured in steel tanks and aged for 20 months.

Characteristic:

Strong golden yellow. Intense herbal spice, smoky with a hint of nougat, delicate notes of figs, apricots and a little honey. Very juicy on the palate, with notes of oranges - intense and elegant, very complex and highly concentrated. Despite the extreme analytical values, the wine is still very harmonious and has great potential.

(Gerhard Kracher | February 2025)

Food Recommendation: Dessert substitute, meditation wine, Somlauer Nockerl

Drinking Temperature: 10–12°C

Nutritional Values: 795 kJ / 191 kcal in 100ml

Ratings: 97/100 Falstaff | 96/100 Wine Enthusiast | 96/100 A la Carte



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