



**KRACHER COLLECTION 2006**  
**TROCKENBEERENAUSLESE N° 12**  
**SCHEUREBE**  
»ZWISCHEN DEN SEEN«

GRAPE VARIETY 100 % Scheurebe

RESIDUAL SUGAR 373,3 g/l

ACIDITY 7,5 g/l

ALCOHOL 6,0 %vol

VINIFICATION fermented in stainless steel vats; 21 months aging time

TASTING NOTES Medium golden yellow. Delicate smoke, subtle lemon thyme and lime zest on the nose and in the mouth. This wine is incredibly thick and creamy, yet its vivacious acidity and intense citrus flavours keep it from cloying. This Rubenesque angel is extremely primary-almost unformed today-and really must be given time before a proper assessment can be made.

Tasting notes by Peter Moser, Falstaff Magazine