



KRACHER COLLECTION 2007
TROCKENBEERENAUSLESE N° 11
WELSCHRIESLING
»ZWISCHEN DEN SEEN«

GRAPE VARIETY 100 % Welschriesling

RESIDUAL SUGAR 386,6 g/l

ACIDITY 7,3 g/l

ALCOHOL 5,5 %vol

VINIFICATION fermented in stainless steel vats; 20 months aging time

TASTING NOTES This deep golden yellow wine is uncanny in its concentration. The nose is initially restrained and needs time and coaxing before aromas and flavors of dark rye bread, honey, orange, hazelnut and abundance of minerals are revealed. In the end a very impressive concert of aromas and flavors that require the concentration of all the senses is staged. Once again incredibly intense luscious sweetness is perfectly balance with vibrant acid. The finish is very long and echoes with waves of flinty minerals, orange and pumpernickel. This wine surprises with its early perfection for it still has a very promising career ahead of it.

Tasting notes by Peter Moser, Falstaff Magazine