



**KRACHER COLLECTION 2007**  
**TROCKENBEERENAUSLESE N° 3**  
**SCHEUREBE**  
**»ZWISCHEN DEN SEEN«**

GRAPE VARIETY 100 % Scheurebe

RESIDUAL SUGAR 245,6 g/l

ACIDITY 8,8 g/l

ALCOHOL 11,5 %vol

VINIFICATION vinified and aged in stainless steel for 18 months

TASTING NOTES This medium golden yellow wine has a rather restrained nose displaying subtle roasted oak with fresh grapes, mandarin zest, and apricot jam. It opens more generously in the mouth with juicy peach and delicate orange peel flavoring a compact, firm mineral body. The luscious sweetness is very well integrated in the fruit. Ripe apricot lingers long on the finish.

Tasting notes by Peter Moser, Falstaff Magazine