



**KRACHER COLLECTION 2007**  
**TROCKENBEERENAUSLESE N° 9**  
**SCHEUREBE**  
**»ZWISCHEN DEN SEEN«**

GRAPE VARIETY 100 % Scheurebe

RESIDUAL SUGAR 344,0 g/l

ACIDITY 9,4 g/l

ALCOHOL 6,5 %vol

VINIFICATION aged 18 months in stainless steel vats

TASTING NOTES This deep golden yellow wine is a stunning experience. The nose opens like a peacock's tail, flamboyantly showing off intense peach, orange, blossom honey, and strawberry. This wine is equally seductive in the mouth, adding sweet huckleberry, strawberry jam, apricot and mandarin to the many facets. Structural finesse is exhibited in the balance between the creamy, extravagant residual sugar and thrilling acid. A perfect wine and a perfect example of what this variety is capable.

Tasting notes by Peter Moser, Falstaff Magazine