



KRACHER Collection 2005  
Trockenbeerenauslese N°8  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	274 g/l
ACIDITY	7,6 g/l
ALCOHOL	8 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	Medium golden yellow. The nose is initially somewhat closed and requires aeration before releasing peach compote, orange peel, dried prune, and an elegant nuance of fresh green tobacco leaf. Vibrant acidity is completely integrated. Clear transparent fruit is expressed with a clarity only rarely experienced with Welschriesling. Peach, pear, and nearly salty minerals are bedded in a chocolate-like texture. Incredibly harmonious and displaying enormous potential for further development and extended aging.
OUR RECOMMENDATION	Caramelised peach, Apple strudel, Soft mature goat's cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	97/100
Wine Spectator	93/100
Weinwischer	18/20
Falstaff	100/100
Vinaria	17,5/20