



KRACHER Collection 2005  
Trockenbeerenauslese N°9  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	308,8 g/l
ACIDITY	10,2 g/l
ALCOHOL	7,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	Medium golden yellow. The nose is complex, sweet, and inviting with grapefruit zest, honey, flinty nuances, spiced pear, and litchi. Juicy gooseberry, litchi, and passion fruit are given vibrancy and brilliance with lemony acidity. Wonderfully balanced and lively with intense extract on the very long finish. Tremendous potential
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	95/100
Wine Spectator	91/100
Weinwiser	19/20
Falstaff	97/100
Gault Millau	20/20