



KRACHER Collection 2006
Trockenbeerenauslese N°11
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	299,4 g/l
ACIDITY	7,9 g/l
ALCOHOL	9 %vol
VINIFICATION	fermented in stainless steel vats; 21 months aging time
TASTING NOTES	Medium golden yellow. Refreshing orange zest, grapefruit, lemongrass, elder flower and pineapple on the nose. The wine's racy acid structure trims its huge residual sweetness down to a civilized scale. Fully ripe vineyard peach and delicate pineapple and citrus flavours are accompanied by abundant wet rock minerality, staining the palate on the aftertaste. A marvellous TBA with a brilliant and long future ahead of it.
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	96/100
Wine Spectator	95/100
Weinwisser	19/20
Falstaff	97/100
A la Carte	99/100