



KRACHER Collection 2006
Trockenbeerenauslese N°12
>>Zwischen den Seen <<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	373,3 g/l
ACIDITY	7,5 g/l
ALCOHOL	6 %vol
VINIFICATION	fermented in stainless steel vats; 21 months aging time
TASTING NOTES	Medium golden yellow. Delicate smoke, subtle lemon thyme and lime zest on the nose and in the mouth. This wine is incredibly thick and creamy, yet its vivacious acidity and intense citrus flavours keep it from cloying. This Rubenesque angel is extremely primary-almost unformed today-and really must be given time before a proper assessment can be made.
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	95/100
Wine Spectator	94/100
Weinwischer	20/20
Falstaff	94/100
A la Carte	92/100