



KRACHER Collection 2006
Trockenbeerenauslese N°2
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	170 g/l
ACIDITY	6,3 g/l
ALCOHOL	10 %vol
VINIFICATION	vinified and aged in stainless steel for 15 month
TASTING NOTES	Pale golden-yellow. Intense, fresh grapey bouquet of mandarin orange, elderflower, hibiscus and lemongrass. Limited botrytis can be detected in the mouth, with the result that this sweet wine makes a very fruity and playful impression. Refreshing acid gives this ageworthy wine lovely vivaciousness.
OUR RECOMMENDATION	Steeped-kumquats with white chocolate ice cream, Citrus fruit desserts, Extra-matured rich hard cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	91/100
Wine Spectator	92/100
Weinwischer	18/20
Falstaff	93/100
Gault Millau	18/20