



KRACHER Collection 2006  
Trockenbeerenauslese N°3  
>>Zwischen den Seen <<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	220 g/l
ACIDITY	6 g/l
ALCOHOL	10 %vol
VINIFICATION	aged 12 month in stainless steel vats
TASTING NOTES	Because the rare rosenmuskateller variety is not registered in Austria as a permitted grape for quality wines, this is not officially a TBA and the label depicts only a rose. Medium salmon-pink with golden highlights. Subdued nose offers nuances of rose oil and marshmallow reminiscent of traminer, along with a touch of dried fig. A lemony play of acidity lends tautness and finesse to the wine's fruit and floral flavours. Still a bit closed today: this will benefit from further bottle aging.
OUR RECOMMENDATION	Curded cheese cake, Brownies, Mature white sheep's milk cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	92/100
Wine Spectator	90/100
Weinwisser	17/20
Falstaff	91/100
The International Wine Cellar	91/100