



KRACHER Collection 2006  
Trockenbeerenauslese N°5  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	183,2 g/l
ACIDITY	7,3 g/l
ALCOHOL	11,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	Pale golden yellow. Subtle orange zest, lemon thyme, elderflower and mandarin on the nose and in the mouth. Offers a near-perfect balance of residual sugar and acidity. Orange and salty minerals linger impressively on the back end. This scheurebe presently makes a rather subdued impression and will greatly benefit from some patience.
OUR RECOMMENDATION	Exotic fruit desserts, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	94/100
Wine Spectator	93/100
Weinwisser	18/20
Falstaff	92/100
Gault Millau	19/20