



KRACHER Collection 2006
Trockenbeerenauslese N°7
>>Zwischen den Seen<<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	206,1 g/l
ACIDITY	6,8 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	Pale golden yellow. Shy nose hints at apricot, spring meadow herbs and delicate honey. More complex today in the mouth, with Varietally accurate flavors of ripe passion fruit, lichee and apricot laced with cool wet rock nuances. Brilliant acidity perfectly balances the wine's residual sweetness and extends the very long finish. Already quite harmonious but will gain the complexity with bottle aging as it loses some of its baby fat.
OUR RECOMMENDATION	Pancake with apricot jam, Apricot cake, Extra-mature, rich hard cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	92/100
Wine Spectator	92/100
Weinwisser	19/20
Falstaff	96/100
Vinaria	18/20