



KRACHER Collection 2006  
Trockenbeerenauslese N°9  
>>Zwischen den Seen <<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	290 g/l
ACIDITY	7,1 g/l
ALCOHOL	8,5 %vol
VINIFICATION	fermented in stainless steel vats; 22 months ageing time
TASTING NOTES	Medium golden-yellow color. Ripe aromas and flavours of juicy peach, apricot jam, hazelnut and marshmallow are perfectly true to the variety. A honeyed quality in the mouth contributes to this very sweet wine's satiny, creamy texture, with vibrant, finely chiselled acidity giving it uncanny agility for its extravagant richness. This utterly delicious wine finishes with outstanding persistence and should offer well over two decades of aging potential.
OUR RECOMMENDATION	Caramelised peach, Apple strudel, Soft mature goat's cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	93/100
Wine Spectator	92/100
Weinwisser	19/20
Falstaff	96/100
Vinaria	17,3/20