



KRACHER Collection 2007
Trockenbeerenauslese N°11
>>Zwischen den Seen <<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	386,6 g/l
ACIDITY	7,3 g/l
ALCOHOL	5,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	This deep golden yellow wine is uncanny in its concentration. The nose is initially restrained and needs time and coaxing before aromas and flavors of dark rye bread, honey, orange, hazelnut and abundance of minerals are revealed. In the end a very impressive concert of aromas and flavors that require the concentration of all the senses is staged. Once again incredibly intense luscious sweetness is perfectly balance with vibrant acid. The finish is very long and echoes with waves of flinty minerals, orange and pumpernickel. This wine surprises with its early perfection for it still has a very promising career ahead of it.
OUR RECOMMENDATION	Caramelised peach, Apple strudel, Soft mature goat's cheese
ENJOY BEST AT	10-12° C
Wine Spectator	93/100
Weinwisser	20/20
Falstaff	98/100
A la Carte	95/100
Gault Millau	20/20