



KRACHER Collection 2007
Trockenbeerenauslese N°1
>>Zwischen den Seen <<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	162,4 g/l
ACIDITY	6,5 g/l
ALCOHOL	12,5 %vol
VINIFICATION	vinified and aged in stainless steel for 15 month
TASTING NOTES	This medium golden yellow nectar is highly floral exhibiting violets, hibiscus, nutmeg and grapefruit zest. Juicy peach, apricot and banana flavor this powerful sweet wine. A fine curve of acid lends a harmonious contrast to the sweetness. Vineyard peach and pineapple remain on the medium long finish.
OUR RECOMMENDATION	Steeped-kumquats with white chocolate ice cream, Citrus fruit desserts, Extra-matured rich hard cheese
ENJOY BEST AT	10-12° C
Wine Spectator	94/100
Weinwisser	17/20
Falstaff	92/100
Gault Millau	17/20