



KRACHER Collection 2007
Trockenbeerenauslese N°3
>>Zwischen den Seen <<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	245,6 g/l
ACIDITY	8,8 g/l
ALCOHOL	11,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	This medium golden yellow wine has a rather restrained nose displaying subtle roasted oak with fresh grapes, mandarin zest, and apricot jam. It opens more generously in the mouth with juicy peach and delicate orange peel flavoring a compact, firm mineral body. The luscious sweetness is very well integrated in the fruit. Ripe apricot lingers long on the finish.
OUR RECOMMENDATION	Exotic fruit desserts, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
Wine Spectator	92/100
Weinwisser	17/20
Falstaff	94/100
A la Carte	95/100
Gault Millau	18,5/20