



KRACHER Collection 2007
Trockenbeerenauslese N°5
>>Zwischen den Seen<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	305,4 g/l
ACIDITY	7,1 g/l
ALCOHOL	7 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 16 months.
TASTING NOTES	Deep orange red with amber highlights. A bewitching bouquet casts a spell of musk mallow, hibiscus, strawberry jam, and rose petals. Juicy sweet cling peaches and nutmeg are bedded in a creamy, opulent wine. Racy acid helps keep this incredibly sweet, voluptuous wine in balance. The finish is long and luxuriously fragrant. Rosenmuskateller is not an approved variety in Austria, therefore the grape, the vintage and "Trockenbeerenauslese" may not appear on the
OUR RECOMMENDATION	Curded cheese cake, Brownies, Mature white sheep's milk cheese
ENJOY BEST AT	10-12° C
Falstaff	18/20
Vinaria	93/100
Gault Millau	100/100
The International Wine Cellar	19,5/20