



KRACHER Collection 2007  
Trockenbeerenauslese N°7  
>>Zwischen den Seen <<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	289 g/l
ACIDITY	7,9 g/l
ALCOHOL	8,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	This medium golden yellow wine makes an impressively clear statement. Aromas and flavors of Cox's orange pippin and pear are clearly defined. Verbena, prune and subtle sponge cake also flavor the nearly chocolaty texture. The wine is very juicy and round with a good core of acid and plenty of chalky minerals. This wine has a long and very promising life ahead of it
OUR RECOMMENDATION	Caramelised peach, Apple strudel, Soft mature goat's cheese
ENJOY BEST AT	10-12° C
Wine Spectator	89/100
Weinwisser	17/20
Falstaff	96/100
Gault Millau	19,5/20