



KRACHER Collection 2007  
Trockenbeerenauslese N°9  
>>Zwischen den Seen <<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	344 g/l
ACIDITY	9,4 g/l
ALCOHOL	6,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	This deep golden yellow wine is a stunning experience. The nose opens like a peacock's tail, flamboyantly showing off intense peach, orange, blossom honey, and strawberry. This wine is equally seductive in the mouth, adding sweet huckleberry, strawberry jam, apricot and mandarin to the many facets. Structural finesse is exhibited in the balance between the creamy, extravagant residual sugar and thrilling acid. A perfect wine and a perfect example of what this variety is capable.
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C
Wine Spectator	92/100
Weinwisser	19/20
Falstaff	100/100
A la Carte	92/100
Gault Millau	18,5/20