



KRACHER Collection 2008
Trockenbeerenauslese N°11
>>Zwischen den Seen <<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	363,2 g/l
ACIDITY	9,7 g/l
ALCOHOL	5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	Intense golden yellow. The nose is still rather restrained, but exhibits candied mandarin zest, rosehip, sweet pineapple and an exquisite touch of honey. This is much more vibrant than expected on the palate with the significant sweetness gorgeously countered with nervy acid. Rich, ripe pineapple, papaya, and peach compote spiced with clove and cardamom coat the mouth and intensify on the finish. This is a truly a superb sweet wine that will begin its long, log peak around 2015.
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C
Wine Spectator	95/100
Wine Enthusiast	97/100
Falstaff	96/100
Gault Millau	20/20