



KRACHER Collection 2008
Trockenbeerenauslese N°2
>>Zwischen den Seen<<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	184,1 g/l
ACIDITY	6,4 g/l
ALCOHOL	10,5 %vol
VINIFICATION	fermented in stainless steel vats; 22 months ageing time
TASTING NOTES	Intense golden yellow. Delicate honey aromas with dried prune and fig are complicated by subtle dill, candied orange peel and a touch of sponge cake. Peach jelly, honey, and quince are elegantly framed with juicy acid. Nuances of caramel combine with ripe apricot on the finish of this well-balanced sweet wine. Already offering wonderful drinking pleasure.
OUR RECOMMENDATION	Pancake with apricot jam, Apricot cake, Extra-mature, rich hard cheese
ENJOY BEST AT	10-12° C
Wine Spectator	92/100
Wine Enthusiast	91/100
Falstaff	92/100