



KRACHER COLLECTION 2009
TROCKENBEERENAUSLESE N°10
>>ZWISCHEN DEN SEEN<<

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| GRAPE VARIETY | 100% Scheurebe |
| RESIDUAL SUGAR | 284,1 g/l |
| ACIDITY | 9,3 g/l |
| ALCOHOL | 6,5 %vol |
| VINIFICATION | Fermented and matured in stainless steel for a period of 20 months. |
| TASTING NOTES | Fresh aromas of tangerine with attractive floral characters over subtle honeyed notes. The palate displays ripe apricot and yellow peach aromas with highly balanced residual sweetness; delicate mineral and citrus notes. Elegant texture with hints of salt and a lingering tropical fruit aftertaste |
| OUR RECOMMENDATION | Instead of dessert, Meditating wine, Curded cheese dumpling |
| ENJOY BEST AT | 10-12° C |
| Weinwischer | 19/20 |
| Falstaff | 94/100 |
| Vinaria | 18,6/20 |
| Gault Millau | 20/20 |