



KRACHER COLLECTION 2009
TROCKENBEERENAUSLESE N °2
>>ZWISCHEN DEN SEEN<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	173,2 g/l
ACIDITY	7,3 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	Attractive bouquet of grapefruit zest, over white blossom and fine herb spice. The palate displays juicy characters of fresh tropical fruit supported by elegant balance and a lingering aftertaste of ripe yellow peach.
OUR RECOMMENDATION	Exotic fruit desserts, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
Wine Spectator	93/100
Weinwischer	18/20
Falstaff	90/100
Gault Millau	18/20