



KRACHER COLLECTION 2009  
TROCKENBEERENAUSLESE N °3  
>>ZWISCHEN DEN SEEN<<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	200,2 g/l
ACIDITY	6,2 g/l
ALCOHOL	10 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	From vines that grow on pure sandy soils. Delicate aromas of candied orange peel over hints of herbal spice. Rich characters of honeydew melon and ripe stone fruit flavours on the lusciously juicy palate. Balanced, complex and highly elegant. Mineral tones with a fine nougat character in the aftertaste.
OUR RECOMMENDATION	Pancake with walnut filling, Apricot cake, Extra-mature, rich hard cheese
ENJOY BEST AT	10-12° C
Wine Spectator	93/100
Weinwischer	18/20
Falstaff	95/100
Vinaria	17,5/20
Gault Millau	18/20