



KRACHER COLLECTION 2009  
TROCKENBEERENAUSLESE N°4  
>>ZWISCHEN DEN SEEN<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	195,7 g/l
ACIDITY	6,5 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	Aromatic bouquet of grape and nutmeg over floral characters. Expressive tropical fruit aromas with a hint of grapefruit zest on the palate, supported by balanced acidity and fine tannins that continue through to a soft honeyed finish.
OUR RECOMMENDATION	Steeped-kumquats with white chocolate ice cream, Citrus fruit desserts, Extra-matured rich hard cheese
ENJOY BEST AT	10-12° C
Wine Spectator	93/100
Weinwischer	17/20
Falstaff	92/100
Gault Millau	19,5/20