



KRACHER COLLECTION 2009
TROCKENBEERENAUSLESE N °8
>>ZWISCHEN DEN SEEN<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	219,6 g/l
ACIDITY	7 g/l
ALCOHOL	10,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 16 months.
TASTING NOTES	Bright orange red, with reddish reflections. Attractive aromas of rose petal, apricots and fresh cherry confiture, over subtle notes of herbs and spice. More intense ripe stone fruit characters, with a touch of smoke and balanced fruit sweetness. Highly elegant structure with depth of character.
OUR RECOMMENDATION	Curded cheese cake, Brownies, Mature white sheep's milk cheese
ENJOY BEST AT	10-12° C
Weinwischer	19/20
Falstaff	94/100
Gault Millau	19,5/20