



KRACHER Collection 2010
Trockenbeerenauslese N°10
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	297,4 g/l
ACIDITY	10,2 g/l
ALCOHOL	6,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	Medium golden-yellow. Aromas of fresh tangerine zest over floral nuances. There is a sensation of red-berried characters over delicate honeyed notes and a highly attractive bouquet. Rich and luscious with concentration of fruit extract over vibrant acidity. White tropical fruit notes, highly mineral with a salty tang on the finish; despite the immense residual sugar value, the wine is remarkably fresh.
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C
Wine Spectator	95/100
Wine Enthusiast	97/100
Falstaff	98/100
Vinaria	18,1/20
A la Carte	96/100