



KRACHER Collection 2010
Trockenbeerenauslese N°2
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	226,2 g/l
ACIDITY	8,2 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	Medium gold. Subtle notes of candied orange zest, floral aromas and a touch of nutmeg. Highly juicy flavors with pleasant spice, with exotic white fruit characters supported by refreshing acidity, that leads to a touch of honeyed characters with white pepper and minerals in the 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	94/100
Wine Enthusiast	90/100
Falstaff	93/100
Gault Millau	20/20