



KRACHER Collection 2010
Trockenbeerenauslese N°3
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	215 g/l
ACIDITY	10,5 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	Medium gold yellow tone. The bouquet is still restrained, with delicate herbed spice notes and fruit characters reminiscent of grape, tangerine zest and subtle smoky nuances. The palate shows yellow tropical fruit characters, and classy citrus notes and overall a superb mouthfeel. Attractive stone fruit characters with a touch of grapefruit in the aftertaste, with pleasant spice, agile style of wine with sheer drinking pleasure.
OUR RECOMMENDATION	Exotic fruit desserts, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
Wine Spectator	93/100
Wine Enthusiast	92/100
Falstaff	94/100
Vinaria	16,5/20
A la Carte	96/100