



KRACHER Collection 2011  
Trockenbeerenauslese N°3  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	180,4 g/l
ACIDITY	6,7 g/l
ALCOHOL	10,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 14 months.
TASTING NOTES	A bouquet of rose oil, blossom honey and a touch of hollyhock. On the palate, ripe yellow peach and more stone fruit characters.
OUR RECOMMENDATION	Curded cheese cake, Brownies, Mature white sheep's milk cheese
ENJOY BEST AT	10-12° C
Wine Spectator	92/100
Wine Enthusiast	92/100
A la Carte	15,9/20