



KRACHER Collection 2011  
Trockenbeerenauslese N°8  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	197,2 g/l
ACIDITY	7,3 g/l
ALCOHOL	9,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	The vines are nurtured on sandy soils. Aromas of grapefruit and pineapple, with papaya, mango and lychee on the palate. Expressive mineral characters on 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 A la Carte	95/100 17,2/20