



KRACHER COLLECTION 2012  
Trockenbeerenauslese No.10  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	265 g/l
ACIDITY	9,3 g/l
ALCOHOL	7,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 16 months.
TASTING NOTES	Aromas of fresh mandarines and blossom on the nose. Grapefruit, lemon grass and floral notes on the palate. Crisp, racy and mouth-watering acidity with an extremely long finish of tropical fruit characters and elegant saltiness.
OUR RECOMMENDATION	Exotic fruit desserts, Brownies, Époisses de Bourgogne
ENJOY BEST AT	10-12° C
Falstaff	96/100