



Kracher Collection 2012
Trockenbeerenauslese no.3
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	196,4 g/l
ACIDITY	8,1 g/l
ALCOHOL	10,5 %vol
VINIFICATION	fermented in stainless steel vats; 22 months ageing time
TASTING NOTES	Extravagant bouquet of grapefruit zest, white blossom, tropical fruit aromas and herbal spice. Very elegant and compact style with fine acidity, leading to hints of salty characters and a lingering aftertaste of sweet ginger.
OUR RECOMMENDATION	Curded cheese cake, Steeped-kumquats with white chocolate ice cream, Citrus fruit desserts
ENJOY BEST AT	10-12° C
Wein&Spirits	97/100
Falstaff	95/100