



KRACHER COLLECTION 2012
Trockenbeerenauslese No.5
>>Zwischen den Seen<<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	207 g/l
ACIDITY	6,8 g/l
ALCOHOL	8 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	Delicate stone fruit characters over subtle dried fruit. Aromas of fresh quince evolve in the glass with aeration. Highly mineral notes on the palate, with the taste of ripe honeydew melon following through to a very long, refreshing finish, accented by fresh stone fruit characters and hints of saltiness.
OUR RECOMMENDATION	Tarte Tatin, Curded cheese dumpling, Mature soft cheese
ENJOY BEST AT	10-12° C
Falstaff	96/100