



KRACHER COLLECTION 2012  
Trockenbeerenauslese No.9  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	279,8 g/l
ACIDITY	7,1 g/l
ALCOHOL	8 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 16 months.
TASTING NOTES	Fresh Muscat grapes aromas in the nose, seductive exotic and floral notes with fresh Kumquat. Spicy nutmeg and white pepper characters on the finish, leading to a long and pleasantly lingering aftertaste. Magnificent varietal character.
OUR RECOMMENDATION	Curded cheese cake, Steeped-kumquats with white chocolate ice cream, Caramel custard
ENJOY BEST AT	10-12° C
Falstaff	97/100