



KRACHER KOLLEKTION 2015 N°12

GRAPE VARIETY	45% Welschriesling 30 % Chardonnay 25% Scheurebe
RESIDUAL SUGAR	387,2 g/l
ACIDITY	10,8 g/l
ALCOHOL	4,5 %vol
VINIFICATION	Welschriesling and Scheurebe fermented and matures in stainless steel tanks for 18 months, Chardonnay fermented and matures in new oak barrels
CHARACTERISTIC	Bright golden-yellow. Bouquet of meadow herbs, delicate notes of stone fruit and lychee. The palate is fresh and vibrant, with nuances of pineapple, and tropical fruit notes on the finish, complemented with a hint of honey in the aftertaste. Good grip.
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C

The Trockenbeerenauslese No. 12 is a special and very rare wine. In fact that the alcohol level is under 5% vol. we are not allowed to call this product wine anymore.

On the label is written „vinification of grape musts, partially fermented grape must.“

To produce a wine, in our region with this high concentration of sugar and flavour, is just possible in unusual vintages. The last time where we were able to create such a type of wine was in 2002 (No. 12 Scheurebe/ Welschriesling).

Before 2002, Louis Kracher made a wine like this in the birth year of Gerhard Krachers, in 1981.

We have to be very patient with the nature till it allows us to make such a special wine. Sometimes it takes even a decade.