



KRACHER KOLLEKTION 2020
Trockenbeerenauslese N °3
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	209 g/l
ACIDITY	8,9 g/l
ALCOHOL	10,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 24 months
TASTING NOTES	Strong golden yellow, silver reflections. Delicate floral nuances, a hint of yellow tropical fruit, a bit of honey, candied lime zest, with ripe mango, inviting bouquet. Tight, tight, nuances of white fruit, fine acid structure, mineral and elegant, salty touch in the Departure, well-integrated sweetness, shows length and maturity potential. Peter Moser, Falstaff
OUR RECOMMENDATION	Desserts with exotic fruits, Salzburger Nockerl, Roquefort
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE Falstaff	96/100 96/100