



KRACHER Collection 2008
Trockenbeerenauslese N°1
>>Zwischen den Seen <<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	162,3 g/l
ACIDITY	8,1 g/l
ALCOHOL	12 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	Medium golden yellow. This aromatic sweet wine opens with intense tropical fruit aromas reminiscent of passion fruit and highly ripe mango drizzled with blossom honey over a background of apricot jam and mandarin zest. Flavours of juicy pineapple, papaya and honey are lifted elegantly with bright, smooth acidity in a medium light body. Cherry lingers on the finish of this very well-balanced wine that makes a nearly light-footed and filigree impression.
OUR RECOMMENDATION	Exotic fruit desserts, Salzburg Nockerl dumplings, Roquefort
ENJOY BEST AT	10-12° C
Wine Spectator	90/100
Wine Enthusiast	90/100
Falstaff	92/100
Gault Millau	18/20