



KRACHER Collection 2011
Trockenbeerenauslese N°9
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	286 g/l
ACIDITY	5.3 g/l
ALCOHOL	7 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 16 months.
TASTING NOTES	Attractive aromas of orange zest, floral characters and reminiscent of fresh grapes. Nutmeg, exotic fruit and a touch of honey on the palate. A very mineral finish.
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Curded cheese dumpling
ENJOY BEST AT	10-12° C
Wine Spectator A la Carte	93/100 16,7/20