



KRACHER Collection 2008
Trockenbeerenauslese N°3
>>Zwischen den Seen <<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	199,2 g/l
ACIDITY	6,8 g/l
ALCOHOL	10 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 16 months.
TASTING NOTES	Pale red-gold. Sweet nuances of rose oil and chamomile are wrapped around juicy yellow peach and subtle blossom honey to comprise quite a seductive bouquet. Ripe peach, clove, and rose petal flavour a silky texture. The luscious sweetness is elegantly integrated and the wine remains light-footed and delicate all the way through the marvellously long, plum-flavoured finish.
OUR RECOMMENDATION	Curded cheese cake, Brownies, Mature white sheep's milk cheese
ENJOY BEST AT	10-12° C
Wine Enthusiast	92/100
Falstaff	94/100
Gault Millau	19,5/20