



KRACHER KOLLEKTION 2013
Trockenbeerenauslese N°2
>>Nouvelle Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	186,3 g/l
ACIDITY	8,5 g/l
ALCOHOL	10,5 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	On the nose, subtle citrus and orange zest, fine red berry notes, delicate touch of tobacco. On the palate, fresh cherries, delicate gingerbread notes of allspice and anise, beautiful acidity on the finish.
OUR RECOMMENDATION	Fried goose liver with braised plums, Comte cheese with autumnal nuts, Gingerbread mousse with fruit game
ENJOY BEST AT	10-12° C