



KRACHER KOLLEKTION 2013  
Trockenbeerenauslese N°1  
>>Nouvelle Vague<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	188,5 g/l
ACIDITY	9,1 g/l
ALCOHOL	10 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 16 months
TASTING NOTES	Smells of roses, cherry and plum. On the palate, juicy, minerally, delicate spice, good complexity, silky texture, well-integrated fruit sweetness, fresh structured. Fine exotic finish.
OUR RECOMMENDATION	Duck liver terrine with Cumberland sauce, Brie mousse with sour jelly, Beer tart with mint
ENJOY BEST AT	10-12° C