



KRACHER KOLLEKTION 2013
Trockenbeerenauslese N°3
>>Nouvelle Vague<<

GRAPE VARIETY	100% Chardonnay
RESIDUAL SUGAR	204 g/l
ACIDITY	8,2 g/l
ALCOHOL	11,5 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	Medium yellow gold. On the nose, fresh oranges, delicate smoky nuances, subtle spicy oak, delicate touch of honey, pleasant herbal spice. On the palate, dried apricot, fresh acidity bow, lemony nuances. Very balanced fresh finish.
OUR RECOMMENDATION	Linzer cake, Dolcelatte with Staud's wine jelly, Apple tart with vanilla ice cream
ENJOY BEST AT	10-12° C