



KRACHER KOLLEKTION 2013
Trockenbeerenauslese N°4
>>Zwischen den Seen<<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	217,9 g/l
ACIDITY	8,1 g/l
ALCOHOL	9,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	Mean Green. Fine nuances of candied orange zest, delicate smoky notes, hints of honeydew melon, delicate herbs and spices. On the palate, fine honey, very well integrated acidity, some fresh apricot, melon and white peach finish.
OUR RECOMMENDATION	Vacherin lukewarm with rye bread, Apple strudel, Honeydew melon served with her Sorbet
ENJOY BEST AT	10-12° C