



KRACHER KOLLEKTION 2013
Trockenbeerenauslese N°5
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	229,2 g/l
ACIDITY	7,7 g/l
ALCOHOL	9,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	On the nose, delicate herbs and spices after, grapey fruit, mandarin zest, delicate smoky nuances. Juicy yellow peach fruit, according papaya and pineapple, very long, refreshing finish, accompanied by a salty minerality.
OUR RECOMMENDATION	Sushi - salmon with wasabi and ginger, Tarte Tatin, KRACHER Petit served with toasted bread Joseph
ENJOY BEST AT	10-12° C