



KRACHER KOLLEKTION 2013
Trockenbeerenauslese N°6
>>Nouvelle Vague<<

GRAPE VARIETY	60% Chardonnay 40% Welschriesling
RESIDUAL SUGAR	198,2 g/l
ACIDITY	7,9 g/l
ALCOHOL	10 %vol
VINIFICATION	Chardonnay vinified in new French oak barrels and Welschriesling in new big 1000 l cask, 18 months ageing time
TASTING NOTES	On the nose delicate honey and vanilla, juicy yellow apple fruit. On the palate, a hint of nougat, delicate herbs appeal, looks fresh and alive. In leaving lemony notes with a fruity Salty aftertaste.
OUR RECOMMENDATION	cake "Kardinal", Apricot dumplings, Goose liver terrine with brioche and "Fleur de Sel"
ENJOY BEST AT	10-12° C