



KRACHER KOLLEKTION 2013
Trockenbeerenauslese N°8
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	295,7 g/l
ACIDITY	9,3 g/l
ALCOHOL	6,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	On the nose, delicately smoky, delicate herbs and spices, lime zest, Palate very fresh structured, racy acidity structure, fully ripe vineyard peach, delicate of fresh mandarin pieces, racy acidity, aftertaste of tropical fruits, slightly smoky and an animating acidity.
OUR RECOMMENDATION	Comte cheese matured 20 months with rye bread, Époisses de Bourgogne, Variation of the mango - Mango-Carpaccio-flamed-Sorbet
ENJOY BEST AT	10-12° C