



KRACHER KOLLEKTION 2015 Trockenbeerenauslese N °10

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	289,3 g/l
ACIDITY	8,3 g/l
ALCOHOL	8 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
CHARACTERISTIC	Bright golden-yellow. Bouquet of meadow herbs, delicate notes of stone fruit and lychee. The palate is fresh and vibrant, with nuances of pineapple, and tropical fruit notes on the finish, complemented with a hint of honey in the aftertaste. Good grip.
OUR RECOMMENDATION	Exotic fruit desserts, Brownies, Époisses de Bourgogne
ENJOY BEST AT	10-12° C