



KRACHER KOLLEKTION 2015 Trockenbeerenauslese N °2

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	251,1 g/l
ACIDITY	7 g/l
ALCOHOL	12 %vol
WINIFICATION	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	Vacherin lukewarm with rye bread, Apple strudel, Honeydew melon served with her Sorbet
ENJOY BEST AT	10-12° C