



KRACHER KOLLEKTION 2015 Trockenbeerenauslese N °3

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	208,1 g/l
ACIDITY	7,2 g/l
ALCOHOL	9,5 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 16 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	Fried goose liver with braised plums, Comte cheese with autumnal nuts, Gingerbread mousse with fruit game
ENJOY BEST AT	10-12° C