



KRACHER KOLLEKTION 2015 Trockenbeerenauslese N °4

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	226,1 g/l
ACIDITY	7,1 g/l
ALCOHOL	10 %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	Sushi - salmon with wasabi and ginger, Tarte Tatin, KRACHER Petit served with toasted bread Joseph
ENJOY BEST AT	10-12° C