



KRACHER KOLLEKTION 2015 Trockenbeerenauslese N °6

GRAPE VARIETY	70% Chardonnay 30% Welschriesling
RESIDUAL SUGAR	238,8 g/l
ACIDITY	7,3 g/l
ALCOHOL	10 %vol
VINIFICATION	Chardonnay vinified in new French oak barrels and Welschriesling in new big 1000 l cask, 18 months ageing time
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	cake "Kardinal", Apricot dumplings, Goose liver terrine with brioche and "Fleur de Sel"
ENJOY BEST AT	10-12° C