



KRACHER KOLLEKTION 2015 Trockenbeerenauslese N °8

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	249,6 g/l
ACIDITY	5,9 g/l
ALCOHOL	9,5 %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	Curded cheese cake, Steeped-kumquats with white chocolate ice cream, Caramel custard
ENJOY BEST AT	10-12° C