



KRACHER KOLLEKTION 2016

Trockenbeerenauslese N °1

>>Nouvelle Vague<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	186,7 g/l
ACIDITY	8,2 g/l
ALCOHOL	11,5 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	Bouquet of rose flowers and greengages, on the palate hibiscus, rosewater, and dark berries. Pleasant tannins. Exotic reverberation.
OUR RECOMMENDATION	Duck liver terrine with Cumberland sauce, Brie mousse with sour jelly, Beer tart with mint
ENJOY BEST AT	10-12° C