



## KRACHER KOLLEKTION 2016

### Trockenbeerenauslese N °3

>>Nouvelle Vague<<

GRAPE VARIETY	70% Chardonnay 30% Welschriesling
RESIDUAL SUGAR	210,2 g/l
ACIDITY	7,1 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
TASTING NOTES	White peach and citrus fruits in the nose. On the palate very complex, with citrus, peach, dried figs. Long, salty and smooth passing.
OUR RECOMMENDATION	cake "Kardinal", Apricot dumplings, Goose liver terrine with brioche and "Fleur de Sel"
ENJOY BEST AT	10-12° C