



## KRACHER KOLLEKTION 2016

### Trockenbeerenauslese N °2

>>Nouvelle Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	205,4 g/l
ACIDITY	7,6 g/l
ALCOHOL	10 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	In the nose smoky and fruity. On the palate ripe cherries and plums. Very long and creamy passing.
OUR RECOMMENDATION	Fried goose liver with braised plums, Comte cheese with autumnal nuts, Gingerbread mousse with fruit game
ENJOY BEST AT	10-12° C