



KRACHER KOLLEKTION 2017
Trockenbeerenauslese N°3
>>Zwischen den Seen<<

GRAPE VARIETY	100% Muskat Ottonel
RESIDUAL SUGAR	243,6 g/l
ACIDITY	6,5 g/l
ALCOHOL	7,5 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	This wine is floral and fruity in the nose. An exotic fruit basket with fine white flowers shows in the taste. An additional hint of candied orange peel gives this Muskat Ottonel a special residual sweetness.
OUR RECOMMENDATION	Curded cheese cake, Steeped-kumquats with white chocolate ice cream, Caramel custard
ENJOY BEST AT	10-12° C