



KRACHER KOLLEKTION 2017
Trockenbeerenauslese N°4
>>Nouvelle Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	213,7 g/l
ACIDITY	6,9 g/l
ALCOHOL	10 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	A beautiful basket of berries offers itself in the nose. Dried plums, cherries and strawberries can be found in the mouth. A discreet smoky note combined with long lasting tannins completes the wine.
OUR RECOMMENDATION	Fried goose liver with braised plums, Comte cheese with autumnal nuts, Gingerbread mousse with fruit game
ENJOY BEST AT	10-12° C