



KRACHER KOLLEKTION 2017
Trockenbeerenauslese N°9
>>Zwischen den Seen<<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	302,1 g/l
ACIDITY	8,7 g/l
ALCOHOL	9 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 18 months.
TASTING NOTES	In the nose fresh fruity aromas show up. These are accompanied by apple and peach notes in the mouth, as well as a fresh acidity. A certain herbal spice and minerality round off the wine.
OUR RECOMMENDATION	Liquid chocolate cake with walnut parfait, Stilton, Sliced pancakes served with plum compote
ENJOY BEST AT	10-12° C