



KRACHER KOLLEKTION 2018
Trockenbeerenauslese N °1
>>Nouvel le Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	180 g/l
ACIDITY	6,6 g/l
ALCOHOL	10 %vol
VINIFICATION	fermented and aged in new barriques for 28 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