



KRACHER KOLLEKTION 2018
Trockenberenauslese N °2
>>Zwischen den Seen<<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	173,4 g/l
ACIDITY	7,5 g/l
ALCOHOL	10 %vol
VINIFICATION	Fermented and matured in stainless steel tanks for 28 months
TASTING NOTES	The nose is fresh apricot, paired on the palate with white peach and green apple. A light herb spice provides an elegant, fresh white wine.
OUR RECOMMENDATION	Vacherin lukewarm with rye bread, Apple strudel, Honeydew melon served with her Sorbet
ENJOY BEST AT	10-12° C