



KRACHER KOLLEKTION 2018
Trockenbeerenauslese N°4
>>Nouvel le Vague<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	188,3 g/l
ACIDITY	6,6 g/l
ALCOHOL	11 %vol
VINIFICATION	fermented and aged in new barriques for 28 months
TASTING NOTES	The intense aromas of rose and hibiscus blossoms unfold directly in the glass. On the palate, too, the floral notes can be found, blended with wild berries and well integrated tannins. A beautiful Trockenbeerenauslese which leads directly to the next sip.
OUR RECOMMENDATION	Duck liver terrine with Cumberland sauce, Brie mousse with sour jelly, Beer tart with mint
ENJOY BEST AT	10-12° C