



KRACHER KOLLEKTION 2018
Trockenberenauslese N °7
>>Zwischen den Seen<<

GRAPE VARIETY	100% Scheurebe
RESIDUAL SUGAR	234,5 g/l
ACIDITY	7,5 g/l
ALCOHOL	8 %vol
VINIFICATION	Fermented and matured in stainless steel tanks for 28 months
TASTING NOTES	A tropical fruit basket presents itself in the nose. Maracuja and grapefruit are particularly well suited to the palate. The light play between sweetness and acidity gives the wine a pleasant freshness and fruitiness.
OUR RECOMMENDATION	Sushi - salmon with wasabi and ginger, Tarte Tatin, KRACHER Petit served with toasted bread Joseph
ENJOY BEST AT	10-12° C