



KRACHER KOLLEKTION 2019

Trockenbeerenauslese N °1

>>Nouvelle Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	158,4 g/l
ACIDITY	6,1 g/l
ALCOHOL	10,5 %vol
VINIFICATION	fermented and aged in new barriques for 28 months
TASTING NOTES	Rose aromas in the nose, paired with a hint of honey. In the mouth tropical fruits can be found, which lead through a dash of melted caramel to a smooth wine with an intense finish.
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C