



## KRACHER KOLLEKTION 2020

### Trockenbeerenauslese N °4

>>Nouvelle Vague<<

GRAPE VARIETY	60% Welschriesling 40% Chardonnay
RESIDUAL SUGAR	210 g/l
ACIDITY	7,6 g/l
ALCOHOL	10 %vol
VINIFICATION	Chardonnay fermented in barriques and Welschriesling fermented in large wooden barrels, aged for 28 months
TASTING NOTES	This beautiful cuvée of Welschriesling and Chardonnay presents itself fresh and fruity in the nose. Citrus and peach notes provide freshness, dried fruit for strength on the palate. A suitable Trockenbeerenauslese for any occasion.
OUR RECOMMENDATION	cake "Kardinal", Apricot dumplings, Goose liver terrine with brioche and "Fleur de Sel"
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	98/100
Falstaff	97/100
Colin Hay	98+/100