



KRACHER COLLECTION 2000
TROCKENBEERENAUSLESE N° 1
TRAMINER
»NOUVELLE VAGUE«

GRAPE VARIETY 100 % Traminer

RESIDUAL SUGAR 116,2 g/l

ACIDITY 5,6 g/l

ALCOHOL 14,0 %vol

VINIFICATION fermented and aged in new Barriques for 24 months

TASTING NOTES Dusty, smoky botrytis aromas are intermingled with spicy apricots in the nose of the 2000 #1 Traminer Trockenbeerenauslese Nouvelle Vague. Medium to full-bodied, bold, and lush, it reveals oak-laced peach flavors, loads of dusty noble rot, and a slightly rustic finish. This oily-textured, lush wine has outstanding concentration and depth. However, even with 116.2 grams of residual sugar per liter (14% alcohol, 5.6 grams/liter total acidity), it is dominated by Kracher's other 2000s. Projected maturity: now-2018.

Tasting notes by David Schildknecht, Robert Parker's Wine Advocate