



KRACHER COLLECTION 2002
TROCKENBEERENAUSLESE N° 1
ZWEIGELT
»NOUVELLE VAGUE«

GRAPE VARIETY 100 % Zweigelt

RESIDUAL SUGAR 147,5 g/l

ACIDITY 7,8 g/l

ALCOHOL 12,5 %vol

VINIFICATION fermented in new barriques and aged 23 months

TASTING NOTES #1 T.B.A. Zweigelt Nouvelle Vague offers an intense aromatic impression of distilled raspberries right down to its bready yeastiness. The impression in the mouth is of raspberry and brown spice candy laced with raspberry distillate. This is shot through with fresh acidity, which helps leaven the impression of thickness but is somewhat at war as yet with the candied character. The first intense hit of sheer red fruit is the most striking thing about this wine, but its sheer length is also formidable.

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