



**KRACHER COLLECTION 2004**  
**TROCKENBEERENAUSLESE N° 1**  
**ZWEIGELT**  
**»NOUVELLE VAGUE«**

GRAPE VARIETY 100 % Zweigelt

RESIDUAL SUGAR 167,7 g/l

ACIDITY 8,2 g/l

ALCOHOL 13,0 %vol

VINIFICATION fermented and matured in new Barriques for 22 months

TASTING NOTES Medium brick red with a hint of okra. Elegant citrus and orange zest, red berries, and soft tobacco spice on the somewhat shy nose. Refreshing and vibrant structure, fresh cherries, discreet anis and allspice all lend complexity in the mouth. Soft silky tannins and a finish flavored with fresh damson plum. Drink 2007 to 2012.

Tasting notes by Peter Moser , Falstaff Magazin