



KRACHER COLLECTION 2005
TROCKENBEERENAUSLESE N° 10
CHARDONNAY
»NOUVELLE VAGUE«

GRAPE VARIETY 100 % Chardonnay

RESIDUAL SUGAR 375,2 g/l

ACIDITY 10,0 g/l

ALCOHOL 5,5 %vol

VINIFICATION fermented and matured in new Barriques for 20 months

TASTING NOTES Medium golden yellow. Baked apple with cinnamon, clove, and honey on the nose. The mouth is opulent with juicy apple, crushed strawberry, and sweet apricot jam flavors supported by an acid structure of grand finesse. A rich, creamy texture and full body makes a Rubenesque impression. The long and satisfying finish displays some lemony nuances. Incredible potential for further development and aging.

Tasting notes by Peter Moser , Falstaff Magazin