



KRACHER COLLECTION 2006
TROCKENBEERENAUSLESE N° 1
ZWEIGELT
»NOUVELLE VAGUE«

GRAPE VARIETY 100 % Zweigelt

RESIDUAL SUGAR 165,3 g/l

ACIDITY 7,9 g/l

ALCOHOL 11,5 %vol

VINIFICATION fermented and matured in new Barriques for 15 months

TASTING NOTES Pale orange-red. Varietally expressive nose combines mandarin zest, vanilla, clove and, especially, redcurrant and cherry. Wild forest berry jam and a hint of strawberry flavour the mouth. The oak influence is discreet and very nicely integrated, lending a firm, lightly tannic structure to the wine. The sweetness first becomes apparent on the finish, which is also nicely balanced. This elegant dessert wine already offers plenty of drinking pleasure.

Tasting notes by Peter Moser, Falstaff Magazine