



KRACHER COLLECTION 2007
TROCKENBEERENAUSLESE N° 10
CHARDONNAY
»NOUVELLE VAGUE«

GRAPE VARIETY 100 % Chardonnay

RESIDUAL SUGAR 376,0 g/l

ACIDITY 8,0 g/l

ALCOHOL 6,5 %vol

VINIFICATION fermented and matured in new Barriques for 18 months

TASTING NOTES This deep golden yellow chardonnay is presently not nearly as expressive in the nose as the No. 8. It still requires some time to develop, but at this early stage displays ripe apple and raspberry with spicy oak-derived nuances of cinnamon and clove. Opulent pineapple and strawberry jam are layered over melted hazelnut chocolate and honey. Very concentrated and oily in texture with perfectly integrated acid structure. The long finish is once again marked by oak. This is certainly a wine that will offer extraordinary pleasure for decades.

Tasting notes by Peter Moser, Falstaff Magazine