



KRACHER COLLECTION 2007
TROCKENBEERENAUSLESE N° 2
TRAMINER
»NOUVELLE VAGUE«

GRAPE VARIETY 100 % Traminer

RESIDUAL SUGAR 212,5 g/l

ACIDITY 6,0 g/l

ALCOHOL 11,0 %vol

VINIFICATION fermented and matured in new Barriques for 18 months

TASTING NOTES Deep golden yellow. An intense and complex bouquet exhibits rose water, musk mallow, flint, ripe banana, fresh honey, and young pine tips. These aromas are repeated in the mouth and joined by dried apricot, honey and cinnamon. The oak is already perfectly integrated. Light footed acid gives this wine a precise focus. Dried fruit and flint linger on the finish.

Tasting notes by Peter Moser, Falstaff Magazine