



KRACHER COLLECTION 2007
TROCKENBEERENAUSLESE N° 8
CHARDONNAY
»NOUVELLE VAGUE«

GRAPE VARIETY 100 % Chardonnay

RESIDUAL SUGAR 316,4 g/l

ACIDITY 8,3 g/l

ALCOHOL 7,0 %vol

VINIFICATION fermented and matured in new Barriques for 20 months

TASTING NOTES Deep golden yellow. Intense papaya and coconut with nuances of grapefruit and citrus make a thoroughly exotic first impression. This continues in the mouth where roasted oak and cinnamon join the other aromas. Thrilling acid adds incredible balance and focus to this voluptuously sweet wine. Papaya, pineapple and a hint of toasted coconut linger long on the finish. Although already very harmonious this wine will continue to gain in complexity over the next decades.

Tasting notes by Peter Moser, Falstaff Magazine