



KRACHER COLLECTION 1995  
TROCKENBEERENAUSLESE N °8  
>>NOUVELLE VAGUE<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	167,4 g/l
ACIDITY	8 g/l
ALCOHOL	11,5 %vol
VINIFICATION	Fermented and aged in new oak, bottled over 16 months
TASTING NOTES	Aromatically, this wine exhibits coconut (from the new oak), roses, sweet Earl Gray tea, mango and kiwi. In the mouth its incredibly thick personality is jam-packed with concentrated vanilla, cardamon, tropical fruits and perfumed red berries.
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	93/100
Wine Spectator	91/100
Falstaff	98/100
A la Carte	96/100