



KRACHER Collection 1996
Beerenauslese N°1
>>Nouvel le Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	88 g/l
ACIDITY	8,6 g/l
ALCOHOL	13,8 %vol
VINIFICATION	fermented and matured in new Barriques for 14 months
TASTING NOTES	This wine's lively aromas reveal spicy white fruit and new oak. Apple, herbal and stony flavors are found in its well concentrated, flavorful, oily-textured, and medium-bodied core
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	89/100
Wine Spectator	89/100
Falstaff	91/100
A la Carte	91/100