



KRACHER Collection 1996  
Trockenbeerenauslese N°4  
>>Nouvel le Vague<<

GRAPE VARIETY	50% Chardonnay 50% Welschriesling
RESIDUAL SUGAR	182,2 g/l
ACIDITY	9,3 g/l
ALCOHOL	11,5 %vol
VINIFICATION	fermented and aged for min. 14 months in 100 % new oak barrels
TASTING NOTES	This stunning blend of super-ripe Chardonnay and Welschriesling offers coconut, mangoes, papayas, and candied citrus fruit aromatics. Resembling a top- flight effort from Barsac's famous Chateau Climens, this impeccably balanced wine is medium-to-full- bodied, silky-textured, elegant, and redolent with sweet/spicy yellow fruits. It is gorgeously pure, highly-delineated, and amazingly long.
OUR RECOMMENDATION	Coconut desserts, Gorgonzola, Meditating wine
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	94/100
Wine Spectator	90/100
Falstaff	93/100