



KRACHER Collection 1996
Trockenbeerenauslese N°8
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	168 g/l
ACIDITY	9,2 g/l
ALCOHOL	12,5 %vol
VINIFICATION	fermented and aged for min. 14 months in 100 % new oak barrels
TASTING NOTES	Coconut-laced over-ripe apricots and peaches are intermingled with botrytis scents in this fabulous TBA. It is Sauternes-like in its flavor profile yet fresher and livelier. This refined wine has superb delineation, breadth, and a creamy texture packed with toasty yellow fruits. Medium-to-full-bodied and impeccably focused, its finish reveals candied lemon flavors that seemingly last forever.
OUR RECOMMENDATION	Caramel custard, Meditating wine, Blue cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	95/100
Wine Spectator	93/100
Falstaff	97/100
A la Carte	94/100