



KRACHER Collection 1997
Beerenauslese N°6
>>Nouvelle Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	131,7 g/l
ACIDITY	7,8 g/l
ALCOHOL	12,5 %vol
VINIFICATION	fermented and matured in new oak barrels for 2 years
TASTING NOTES	Oak spices and yellow fruits can be discerned in the aromatics of the 1997 Chardonnay Beerenauslese Number 6 Nouvelle Vague. Its medium to full-bodied and satin-textured core of apricots, spiced pears, and tropical fruits also reveals Kracher's use of new oak barrels. It is plump, forward, and reminiscent of an over the top California Chardonnay
OUR RECOMMENDATION	Coconut desserts, Gorgonzola, Meditating wine
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	91/100
Wine Spectator	94/100
Weinwisser	16/20
A la Carte	90/100