



KRACHER Collection 1998
Trockenbeerenauslese N°1
>>Nouvel le Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	149,2 g/l
ACIDITY	7,7 g/l
ALCOHOL	11 %vol
VINIFICATION	fermented and matured in new Barriques for 18 months
TASTING NOTES	The 1998 Zweigelt Rose Trockenbeerenauslese Nouvelle Vague Number 1 has a deep goldish amber color (in previous vintages this wine has had a redish pink color but Kracher says that "botrytis steals color"). Aromatically, it reveals rich, spicy caramel scents. This is a medium to full-bodied, velvety-textured wine with boisterous botrytis, spice, candied kumquat, caramel, and butterscotch flavors. It has excellent focus and freshness, yet is extremely concentrated. Its extensive finish reveals the drying effect of wines dominated by botrytis
OUR RECOMMENDATION	Venison ragout with mushrooms and cranberries, Meditating wine, Enjoy with a cigar
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	92/100
Wine Spectator	89/100
Falstaff	88/100