



KRACHER Collection 1999 Trockenbeerenauslese N°2 >>Nouvelle Vague<<

GRAPE VARIETY 100% Traminer

RESIDUAL SUGAR 136,3 g/l

ACIDITY 7,6 g/l

ALCOHOL 13,5 %vol

VINIFICATION fermented and matured in new Barriques for 22

months

TASTING NOTES The tangy apple-scented 1999 #2 Traminer Nouvelle

Vague Trockenbeerenauslese is a viscous, wellfocused wine. A myriad of spices can be found intermingled with sour berries, apricots, and peaches in this medium to full-bodied, rich offering. It is concentrated, intense, and boisterous. Drink it

over the next 20-25 years.

OUR Goose liver served in all versions, Tarte Tatin,

RECOMMENDATION Mature munster

ENJOY BEST AT 10-12° C

THE WINE ADVOCATE 93/100
Wine Spectator 90/100
Falstaff 93/100
A la Carte 95/100