



KRACHER Collection 2000  
Trockenbeerenauslese N°1  
>>Nouvel le Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	116,2 g/l
ACIDITY	5,6 g/l
ALCOHOL	14 %vol
VINIFICATION	fermented and aged in new Barriques for 24 months
TASTING NOTES	Dusty, smoky botrytis aromas are intermingled with spicy apricots in the nose of the 2000 #1 Traminer Trockenbeerenauslese Nouvelle Vague. Medium to full-bodied, bold, and lush, it reveals oak-laced peach flavors, loads of dusty noble rot, and a slightly rustic finish. This oily-textured, lush wine has outstanding concentration and depth. However, even with 116.2 grams of residual sugar per liter (14% alcohol, 5.6 grams/liter total acidity), it is dominated by Kracher's other 2000s. Projected maturity: now-2018.
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	92/100
Wine Spectator	90/100
Falstaff	91/100
A la Carte	96/100