



KRACHER Collection 2000  
Trockenbeerenauslese N°3  
>>Nouvel le Vague<<

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|--------------------|--|
| GRAPE VARIETY      | 100 % Chardonnay   |
| RESIDUAL SUGAR     | 178,2 g/l  |
| ACIDITY            | 6 g/l  |
| ALCOHOL            | 12,5 %vol  |
| VINIFICATION       | fermented and aged in new Barriques for 22 months  |
| TASTING NOTES      | Butterscotch, orange-flavored candies, and intense apricot aromas are found in the nose of the 2000 #3 Chardonnay Trockenbeerenauslese Nouvelle Vague. An oily-textured, medium to full-bodied effort, it has stupendous amplitude, excellent balance, and reveals loads of spicy, sweet yellow plum flavors. This bold, broad-shouldered, expressive wine (12.5% alcohol, 178.2 grams residual sugar/liter, and 6 grams/liter total acidity) should be consumed over the next 20 years. |
| OUR RECOMMENDATION | Coconut desserts, Gorgonzola, Meditating wine  |
| ENJOY BEST AT      | 10-12° C   |
| THE WINE ADVOCATE  | 94/100   |
| Wine Spectator     | 95/100   |
| Falstaff           | 90/100   |