



KRACHER Collection 2001
Trockenbeerenauslese N°1
>>Nouvel le Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	171,8 g/l
ACIDITY	5,6 g/l
ALCOHOL	11 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	This effort, because of its monstrous levels of residual sugar and low alcohol, is a dessert more than a wine ... yet is immensely impressive!
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
Wine Spectator	89/100
Weinwischer	16/20
Falstaff	90/100
A la Carte	90/100