



KRACHER Collection 2001
Trockenbeerenauslese N°3
>>Nouvelle Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	194 g/l
ACIDITY	7,2 g/l
ALCOHOL	10,5 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	golden yellow; vanilla and exotic fruit aromas; delicate caramel flavors with lovely underlying acidity; very elegant
OUR RECOMMENDATION	Coconut desserts, Gorgonzola, Meditating wine
ENJOY BEST AT	10-12° C
Wine Spectator	92/100
Weinwisser	17/20
Falstaff	89/100