



KRACHER Collection 2001  
Trockenbeerenauslese N°7  
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	285,1 g/l
ACIDITY	7,9 g/l
ALCOHOL	7,5 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	intense yellow-golden hues; a wonderful range of vanilla pods, refined spiciness and delicate blossom honey on the nose; with hints of dried fruit and caramel evident on the palate; creamy and sweet; highly concentrated.
OUR RECOMMENDATION	Caramel custard, Meditating wine, Blue cheese
ENJOY BEST AT	10-12° C
Wine Spectator	95/100
Wine Enthusiast	94/100
Weinwischer	17/20
Falstaff	92/100