



KRACHER Collection 2002
Trockenbeerenauslese N°11
>>Nouvel le Vague<<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	305,4 g/l
ACIDITY	8,3 g/l
ALCOHOL	7 %vol
VINIFICATION	fermented and matured in new Barriques for 23 months
TASTING NOTES	#11 Welschriesling Trockenbeerenauslese Nouvelle Vague smells of butterscotch, singed pineapple, honey, brown spices, truffle, nut oils and a myriad of complex, high-toned esters for which, if there are names, aren't coming to my mind. On the palate, we have here, an Esszencia-like combination of viscosity with lightness of touch, clarity and delicacy of flavors; a restrained impression of sweetness; and layers of fresh, dried, jellied and subtly caramelized pit and citrus fruits. Something this pure and rich, this deadly subtle, seems both to take you further than you ever imagined possible with mere grapes, and yet to bring you back to the essence of the grapes, as they grew and hung. Kracher thinks he "picked them at the perfect moment," and I would not disagree.
OUR RECOMMENDATION	Meditating wine, Apple strudel, Soft mature goat's cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	99/100
Wine Spectator	98/100
Falstaff	95/100
Vinaria	17,8/20