



KRACHER Collection 2002  
Trockenbeerenauslese N°1  
>>Nouvelle Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	147,5 g/l
ACIDITY	7,8 g/l
ALCOHOL	12,5 %vol
VINIFICATION	fermented and matured in new Barriques for 23 months
TASTING NOTES	#1 T.B.A. Zweigelt Nouvelle Vague offers an intense aromatic impression of distilled raspberries right down to its bready yeastiness. The impression in the mouth is of raspberry and brown spice candy laced with raspberry distillate. This is shot through with fresh acidity, which helps leaven the impression of thickness but is somewhat at war as yet with the candied character. The first intense hit of sheer red fruit is the most striking thing about this wine, but its sheer length is also formidable.
OUR RECOMMENDATION	Venison ragout with mushrooms and cranberries, Meditating wine, Enjoy with a cigar
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	88/100
Wine Spectator	87/100
Falstaff	90/100