



KRACHER Collection 2002
Trockenbeerenauslese N°2
>>Nouvelle Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	205,8 g/l
ACIDITY	7 g/l
ALCOHOL	10,5 %vol
VINIFICATION	fermented and matured in new Barriques for 22 months
TASTING NOTES	Chardonnay Nouvelle Vague offers aromas of pineapple, apple jelly and brown spice. The palate is creamy and thickly-rich, full of spiced apple, honey, and butterscotch, and the finish solid but overtly sweet and – at least as yet – relatively simple.
OUR RECOMMENDATION	Coconut desserts, Gorgonzola, Meditating wine
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	89/100
Wine Spectator	90/100
Falstaff	94/100