



KRACHER Collection 2002
Trockenbeerenauslese N°9
>>Nouvelle Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	295,9 g/l
ACIDITY	6,8 g/l
ALCOHOL	8,5 %vol
VINIFICATION	fermented and matured in new Barriques for 22 months
TASTING NOTES	#9 Chardonnay Trockenbeerenauslese Nouvelle Vague smells of apple jelly, mango, blood orange, and honey. The palate displays candied apple, honey and tropical fruits, very creamy yet with formidable substance and a doughy, chewy texture, not to mention clearly enough acidity (since it does not taste at all cloying). Notes of caramel tinge the fruits as the wine heads into the home stretch (and it's a long stretch).
OUR RECOMMENDATION	Caramel custard, Meditating wine, Blue cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	92/100
Wine Spectator	95/100
Falstaff	92/100
A la Carte	94/100