



KRACHER COLLECTION 2003  
TROCKENBEERENAUSLESE N°1  
CUVÉE  
>>NOUVELLE VAGUE<<

GRAPE VARIETY	50% Welschriesling 25% Scheurebe 25% Pinot Gris
RESIDUAL SUGAR	210,6 g/l
ACIDITY	6,4 g/l
ALCOHOL	10 %vol
VINIFICATION	50 % vinified in big cask and 50 % in new French oak barrels, 20 months aging time
TASTING NOTES	Kracher's barrel-fermented 2003 essence of Welschriesling, Scheurebe and Pinot Gris, smells of sultanas, truffles, musk, butterscotch and honey. The thick, satiny palate impression is not the least bit heavy due to the wine's high acidity and low alcohol. The desiccated fruit is clear and pure, with alluring accents of brown spices and resin. As for the novel-length finish, it practically snaps to attention with vivid citricity allied to apple jelly and white raisin. Only trouble is, you can't read this novel yet, all you know is it has a thousand pages. (And it took a lot of fining to get this into the bottle.) How about we revisit in 15 years, suggests Kracher.
OUR RECOMMENDATION	Tarte Tatin, Sliced pancakes served with plum compote, Époisses de Bourgogne
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	92/100
Falstaff	92/100
Gault Millau	19/20