



KRACHER Collection 2004  
Trockenbeerenauslese N°1  
>>Nouvel le Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	167,7 g/l
ACIDITY	8,2 g/l
ALCOHOL	13 %vol
VINIFICATION	fermented and matured in new Barriques for 22 months
TASTING NOTES	Medium brick red with a hint of okra. Elegant citrus and orange zest, red berries, and soft tobacco spice on the somewhat shy nose. Refreshing and vibrant structure, fresh cherries, discreet anis and allspice all lend complexity in the mouth. Soft silky tannins and a finish flavored with fresh damson plum.
OUR RECOMMENDATION	Venison ragout with mushrooms and cranberries, Desserts with bittersweet chocolate, Enjoy with a cigar
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	92/100
Wine Spectator	92/100
Wine Enthusiast	88/100
Falstaff	93/100