



KRACHER Collection 2004
 Trockenbeerenauslese N°3
 >>Nouvel le Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	175,9 g/l
ACIDITY	5,4 g/l
ALCOHOL	12 %vol
VINIFICATION	fermented and matured in new Barriques for 22 months
TASTING NOTES	Deep golden yellow. Soft smoke, orange zest, and rose oil all testify to good varietal character. Powerful and brooding – still needs time to completely digest the oak spice. Minerals and roses linger long on the finish, yet the wine still requires considerable time before it is ready to drink. Drink 2011 to 2025.
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	90/100
Wine Spectator	89/100
Wine Enthusiast	89/100
Falstaff	92/100
Gault Millau	18,5/20