



KRACHER Collection 2004
Trockenbeerenauslese N°8
>>Nouvel le Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	238,9 g/l
ACIDITY	5,8 g/l
ALCOHOL	9,5 %vol
VINIFICATION	fermented and matured in new Barriques for 23 months
TASTING NOTES	Medium golden yellow. Smoky-vegetal backed fruit and good Traminer characteristic despite the high sugar content. Presently dominated by oak in the mouth and at the moment rather unfocused. Rich in extract and very long. Minerals and spice remain on the finish. Still requires patience and time. Several years will be necessary before this wine comes together. Drink 2010 to 2020
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	89/100
Wine Spectator	92/100
Wine Enthusiast	93/100
Falstaff	91/100