



KRACHER Collection 2004
Trockenbeerenauslese N°9
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	279,6 g/l
ACIDITY	8,9 g/l
ALCOHOL	8,5 %vol
VINIFICATION	fermented and matured in new Barriques for 22 months
TASTING NOTES	Medium golden yellow. Elegant honey, vanilla, intense tropical fruit, and litchi are backed by discreet and noble oak aromas on the nose. Fully ripe peach joins in in the mouth. The residual sugar is completely integrated and balanced by exquisitely refreshing acidity. It is seldom that a wine so high in residual sugar still remains fun to drink, but this exceptionally harmonious wine will remain youthful and playful nearly eternally. Drink 2008 through 2030.
OUR RECOMMENDATION	Caramel custard, Vanilla and cream slice, Blue cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	96/100
Wine Spectator	96/100
Wine Enthusiast	94/100
Falstaff	97/100