



KRACHER Collection 2005
Trockenbeerenauslese N°10
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	375,2 g/l
ACIDITY	10 g/l
ALCOHOL	5,5 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 20 months.
TASTING NOTES	Medium golden yellow. Baked apple with cinnamon, clove, and honey on the nose. The mouth is opulent with juicy apple, crushed strawberry, and sweet apricot jam flavors supported by an acid structure of grand finesse. A rich, creamy texture and full body makes a Rubenesque impression. The long and satisfying finish displays some lemony nuances. Incredible potential for further development and aging.
OUR RECOMMENDATION	Caramel custard, Vanilla and cream slice, Blue cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	96/100
Wine Spectator	93/100
Weinwiser	20/20
Falstaff	95/100
Gault Millau	19,5/20