



KRACHER Collection 2005
Trockenbeerenauslese N°2
>>Nouvel le Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	210 g/l
ACIDITY	9,8 g/l
ALCOHOL	10 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 16 months
TASTING NOTES	Brilliant ruby-garnet with a discreet water rim. Fresh cherry and subtle tobacco with bright fruit and dried prunes dominating pleasant woody-vegetal nuances of oak. Lively and juicy acidity brightens amarelle cherry flavor and lends balance to the residual sweetness. The texture is elegant and satiny and citrus lingers long on the finish of this very harmonious wine
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	94/100
Wine Spectator	88/100
Weinwischer	19/20
Falstaff	93/100
Gault Millau	18/20