



KRACHER Collection 2005  
Trockenbeerenauslese N°3  
>>Nouvel le Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	191,4 g/l
ACIDITY	7,1 g/l
ALCOHOL	11,5 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	Deep golden yellow. An intense yet fine and alluring bouquet of rosewood, violets, and marsh mallow along with ethereal balsamic components. Rose petals become more intense with aeration. Brilliant acidity is expressed in this wine and lend it good flow and focus. Mandarin and litchis are noticeable on the finish. This wine still has quite a bit of baby fat and requires further development in the bottle. Don't drink until at least 2010 and then enjoy for well over yet another decade.
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	93/100
Wine Spectator	92/100
Weinwiser	19/20
Falstaff	95/100
Gault Millau	18/20