



KRACHER Collection 2005
Trockenbeerenauslese N°5
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	212,3 g/l
ACIDITY	9,5 g/l
ALCOHOL	12 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 20 months.
TASTING NOTES	Medium golden yellow. Pronounced spicy aromas of cinnamon and vanilla are woven with apple and a hint of coconut. The creamy texture displays some white chocolate flavor and the oak is perfectly integrated. This wine is reminiscent of Sauternes in style. Brisk acidity is nicely bedded in this delicious sweet wine of international format. Very good aging potential.
OUR RECOMMENDATION	Coconut desserts, Sweet nougat dumpling, Gorgonzola
TRINKTEMPERATUR	10-12° C
THE WINE ADVOCATE	91/100
Wine Spectator	92/100
Weinwiser	18/20
Falstaff	95/100
Gault Millau	18,5/20