



KRACHER Collection 2006
Trockenbeerenauslese N°10
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	293,1 g/l
ACIDITY	8,1 g/l
ALCOHOL	9 %vol
VINIFICATION	fermented and matured in new Barriques for 22 months
TASTING NOTES	Deep golden yellow. Strawberry and apple complemented by intense oaky spice on the nose. Baked apple and cinnamon notes deepen the brighter fruit flavours of pineapple and lemon, with refreshing acid cut buffering the wine's luscious residual sweetness. Rather tropical tones of papaya, lichee and lemon stain the palate on the extremely long finish. Offers superb aging potential.
OUR RECOMMENDATION	Caramel custard, Vanilla and cream slice, Blue cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	95/100
Wine Spectator	92/100
Weinwisser	20/20
Falstaff	95/100
A la Carte	94/100