



KRACHER Collection 2006
Trockenbeerenauslese N°1
>>Nouvel le Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	165,3 g/l
ACIDITY	7,9 g/l
ALCOHOL	11,5 %vol
VINIFICATION	fermented and matured in new Barriques for 14 months
TASTING NOTES	Pale orange-red. Varietally expressive nose combines mandarin zest, vanilla, clove and, especially, redcurrant and cherry. Wild forest berry jam and a hint of strawberry flavour the mouth. The oak influence is discreet and very nicely integrated, lending a firm, lightly tannic structure to the wine. The sweetness first becomes apparent on the finish, which is also nicely balanced. This elegant dessert wine already offers plenty of drinking pleasure.
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	91/100
Wine Spectator	90/100
Weinwischer	17/20
Falstaff	91/100
The International Wine Cellar	91/100