



KRACHER Collection 2006
Trockenbeerenauslese N°4
>>Nouvel le Vague<<

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| GRAPE VARIETY | 100 % Chardonnay |
| RESIDUAL SUGAR | 189,8 g/l |
| ACIDITY | 7,3 g/l |
| ALCOHOL | 12 %vol |
| VINIFICATION | fermented and matured in new oak barrels for 18 months |
| TASTING NOTES | Medium golden-yellow. Refreshing orange, subtle smoke and oak spice nuances, a delicate touch of honey and pleasant tarragon on the nose. Quite complex in the mouth, with juicy peach, yellow apple, nutmeg and banana flavours highlighted by a refreshing acid structure. Tropical mango and papaya notes linger long on the finish of this multilayered wine. Offers excellent potential for further development in bottle. |
| OUR RECOMMENDATION | Coconut desserts, Sweet nougat dumpling, Gorgonzola |
| ENJOY BEST AT | 10-12° C |
| THE WINE ADVOCATE | 93/100 |
| Wine Spectator | 91/100 |
| Weinwisser | 19/20 |
| Falstaff | 93/100 |
| Gault Millau | 19/20 |