



KRACHER COLLECTION 2006  
TROCKENBEERENAUSLESE N°6  
>>NOUVELLE VAGUE<<

GRAPE VARIETY	70% Chardonnay 30% Welschriesling
RESIDUAL SUGAR	190,7 g/l
ACIDITY	7,1 g/l
ALCOHOL	11,5 %vol
VINIFICATION	Chardonnay vinified in new French oak barrels and Welschriesling in new big 1000 l cask, 20 months aging time
TASTING NOTES	Medium yellow green. Aromas of apricot and lightly toasted hazelnut, with discreet oak spice and a hint of lemon zest. Ripe peach and pineapple flavours are complicated by abundant wet rock and soft, well-integrated oak nuances. Juicy, refreshing acidity provides a counterpoint to the wine's luscious, creamy sweetness. The finish of this elegant and extremely promising wine is very long and minerally. Offers superb aging potential.
OUR RECOMMENDATION	Tarte Tatin, Sliced pancakes served with plum compote, Époisses de Bourgogne
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	94/100
Wine Spectator	94/100
Weinwisser	19/20
Falstaff	95/100
A la Carte	91/100