



KRACHER Collection 2006
Trockenbeerenauslese N°8
>>Nouvel le Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	245,6 g/l
ACIDITY	6,3 g/l
ALCOHOL	10 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	Medium yellow. Orange zest, rose, nutmeg and lemon verbena on the nose and in the mouth, with complicating hints of roasted oak and caramel. Creamy, voluptuous residual sugar is elegantly buffered by juicy acidity. Already quite round and approachable, this wine should more fully express its varietal character with more time in bottle.
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	91/100
Wine Spectator	93/100
Weinwisser	19/20
Falstaff	92/100
Gault Millau	19/20