



KRACHER Collection 2007  
Trockenbeerenauslese N°10  
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	376 g/l
ACIDITY	8 g/l
ALCOHOL	6,4 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	This deep golden yellow chardonnay is presently not nearly as expressive in the nose as the No. 8. It still requires some time to develop, but at this early stage displays ripe apple and raspberry with spicy oak-derived nuances of cinnamon and clove. Opulent pineapple and strawberry jam are layered over melted hazelnut chocolate and honey. Very concentrated and oily in texture with perfectly integrated acid structure. The long finish is once again marked by oak. This is certainly a wine that will offer extraordinary pleasure for decades.
OUR RECOMMENDATION	Caramel custard, Vanilla and cream slice, Blue cheese
ENJOY BEST AT	10-12° C
Wine Spectator	88/100
Weinwisser	19/20
Falstaff	98/100
Gault Millau	19,5/20