



KRACHER Collection 2007
Trockenbeerenauslese N°2
>>Nouvel le Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	212,5 g/l
ACIDITY	6 g/l
ALCOHOL	11 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	Deep golden yellow. An intense and complex bouquet exhibits rose water, musk mallow, flint, ripe banana, fresh honey, and young pine tips. These aromas are repeated in the mouth and joined by dried apricot, honey and cinnamon. The oak is already perfectly integrated. Light footed acid gives this wine a precise focus. Dried fruit and flint linger on the finish.
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
Wine Spectator	91/100
Weinwisser	17/20
Falstaff	94/100