



KRACHER Collection 2007
Trockenbeerenauslese N°4
>>Nouvel le Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	250,6 g/l
ACIDITY	7,1 g/l
ALCOHOL	7,5 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 16 months
TASTING NOTES	This cherry-red wine opens with subtle a subtle smoky aroma reminiscent of toasted cedar. There are abundant aromas and flavors of kumquat, orange zest, cherry jam, and clove. Very fine-grained tannins are woven into the creamy texture, indeed lending this sweet, botrytized wine surprising red wine character. Vibrant acid perfectly balances the sweetness. Cinnamon-spiced elderberry compote and wild raspberries remain long on the finish. The oak integration will benefit from further bottle maturation. Don't drink before 2015.
OUR RECOMMENDATION	Venison ragout with mushrooms and cranberries, Desserts with bittersweet chocolate, Enjoy with a cigar
ENJOY BEST AT	10-12° C
Wine Spectator	90/100
Weinwisser	17/20
Falstaff	92/100
Gault Millau	18,5/20