



KRACHER COLLECTION 2007
TROCKENBEERENAUSLESE N°6
>>NOUVELLE VAGUE<<

GRAPE VARIETY	40% Chardonnay 60% Welschriesling
RESIDUAL SUGAR	271 g/l
ACIDITY	8,7 g/l
ALCOHOL	9 %vol
VINIFICATION	Chardonnay vinified in new French oak barrels and Welschriesling in new big 1000 l cask, 20 months aging time
TASTING NOTES	This deep golden yellow wine benefits from aeration. Roasted hazelnut, yellow apple, orange zest, dried pear and flinty minerals comprise a multi-faceted bouquet. This firm and powerful wine has generous wide-sweeping flavors of ripe passion fruit, honey-drizzled pineapple and an impressive abundance of salty minerals. Exquisite acid keep this huge wine fresh, never cloying. A tremendously long and intense finale completes this wine. Don't hurry because this wine will continue to improve for decades.
OUR RECOMMENDATION	Tarte Tatin, Sliced pancakes served with plum compote, Époisses de Bourgogne
ENJOY BEST AT	10-12° C
Wine Spectator	95/100
Weinwisser	18/20
Falstaff	94/100
A la Carte	94/100
Gault Millau	18,5/20