



KRACHER Collection 2007  
Trockenbeerenauslese N°8  
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	316,4 g/l
ACIDITY	8,3 g/l
ALCOHOL	7 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 20 months.
TASTING NOTES	Deep golden yellow. Intense papaya and coconut with nuances of grapefruit and citrus make a thoroughly exotic first impression. This continues in the mouth where roasted oak and cinnamon join the other aromas. Thrilling acid adds incredible balance and focus to this voluptuously sweet wine. Papaya, pineapple and a hint of toasted coconut linger long on the finish. Although already very harmonious this wine will continue to gain in complexity over the next decades.
OUR RECOMMENDATION	Coconut desserts, Sweet nougat dumpling, Gorgonzola
ENJOY BEST AT	10-12° C
Wine Spectator	94/100
Weinwisser	18/20
Falstaff	95/100
Gault Millau	20/20