



KRACHER Collection 2008
Trockenbeerenauslese N°10
>>Nouvel le Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	296,8 g/l
ACIDITY	6,1 g/l
ALCOHOL	9 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	Intense yellow gold. This is still very closed and restrained, revealing only subtle nuances of orange zest, dill, clove, and medicinal aromas. Coconut, chocolate and roasted hazelnuts flavour this intensely sweet wine. Honey dominates the finish which is still rather short. This shall require several years' maturation in the bottle before revealing its true potential. A sleeper.
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
Wine Enthusiast	95/100
Weinwisser	20/20
Falstaff	91/100
Gault Millau	20/20