



KRACHER Collection 2008
Trockenbeerenauslese N°12
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	371,2 g/l
ACIDITY	8,1 g/l
ALCOHOL	6 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 20 months.
TASTING NOTES	Deep yellow-gold. A seductive bouquet of juicy yellow apple, mango, lemon thyme, vanilla, chocolate and hazelnut. The full, creamy body is exquisitely framed by abundant minerals and vibrant, smooth acid. Fully ripe pear and apricot jam coat the mouth and continue for several minutes on a very convincing finale. This is a luxurious wine that will continue to evolve and gain impressively in complexity over several decades.
OUR RECOMMENDATION	Caramel custard, Vanilla and cream slice, Blue cheese
ENJOY BEST AT	10-12° C
Wine Enthusiast	96/100
Weinwisser	20/20
Falstaff	97/100
Gault Millau	20/20