



KRACHER Collection 2008
Trockenbeerenauslese N°4
>>Nouvel le Vague<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	201,9 g/l
ACIDITY	6,8 g/l
ALCOHOL	9,5 %vol
VINIFICATION	fermented and matured in new French oak barrels for 17 months
TASTING NOTES	Pale red-yellow. Fully ripe mango and yellow peach are woven with intense rose petal and delicate smoky nuances on the nose. After a few minutes in the glass, fascinating nuances like cardamom and clove begin to appear. This complexity continues in the silky, medium full body which remains refreshing due to well-integrated acidity. Honey-laced banana and toasty flavours linger long on the finish. Superb potential for further development.
OUR RECOMMENDATION	Dark chocolate desserts, Cherry cake, Mature white sheep's milk cheese
ENJOY BEST AT	10-12° C
Wine Enthusiast	93/100
Falstaff	95/100
Gault Millau	18,5/20