



KRACHER COLLECTION 2008
TROCKENBEERENAUSLESE N°6
>>NOUVELLE VAGUE<<

GRAPE VARIETY	30% Chardonnay 70% Welschriesling
RESIDUAL SUGAR	212,3 g/l
ACIDITY	9,2 g/l
ALCOHOL	10,5 %vol
VINIFICATION	Chardonnay vinified in new French oak barrels and Welschriesling in new big 1000 l cask, 20 months ageing time
TASTING NOTES	Intense yellow-gold. Dried fig and dates with candied orange peel and vanilla are currently juxtaposed with slightly volatile medicinal components reminiscent of shoe polish. Juicy, sweet mango and cantaloupe mingle with a touch of lanolin, nicely framed with attractive oak. Intense pineapple, lemon and yellow peach saturate the long finish. This highly elegant wine is slightly reminiscent of Sauternes and it still requires time to come together and harmonize. All the components are there to promise tremendous development and aging potential.
OUR RECOMMENDATION	Tarte Tatin, Sliced pancakes served with plum compote, Époisses de Bourgogne
ENJOY BEST AT	10-12° C
Wine Spectator	92/100
Wine Enthusiast	94/100
Falstaff	95/100
Gault Millau	19/20