



KRACHER Collection 2008  
Trockenbeerenauslese N°7  
>>Nouvel le Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	252,8 g/l
ACIDITY	6,9 g/l
ALCOHOL	7,5 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	Pale cherry red with golden highlights. Subtle smoky aromas are backed with strawberry jam, cherry compote, orange zest, and toasted oak aromas. Residual sweetness is elegantly balanced by refreshing acid and soft tannins. Caramel, strawberry and cherry linger on the finish of this light-footed, medium-bodied sweet red wine.
OUR RECOMMENDATION	Venison ragout with mushrooms and cranberries, Desserts with bittersweet chocolate, Enjoy with a cigar
ENJOY BEST AT	10-12° C
Wine Enthusiast	91/100
Falstaff	92/100