



KRACHER Collection 2008
Trockenbeerenauslese N°8
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	236,6 g/l
ACIDITY	7,4 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 20 months.
TASTING NOTES	Intense golden yellow. Subtle roasted coffee and caramel nuances back lemon thyme and honey-laced apricot. The powerful, full-bodied features subtle oak and orange bedded in rich, creamy sweetness. Acidity is nicely integrated and keeps this wine from being cloying while simultaneously lending silky texture to the length. Hazelnut chocolate nuances linger on the long finish. This elegant, internationally styled sweet wine already offers tremendous drinking pleasure, but there is no need to hurry for it will continue to do so over the next decades.
OUR RECOMMENDATION	Coconut desserts, Sweet nougat dumpling, Gorgonzola
ENJOY BEST AT	10-12° C
Wine Spectator	94/100
Wine Enthusiast	95/100
Falstaff	95/100
Gault Millau	19,5/20