



KRACHER COLLECTION 2009
TROCKENBEERENAUSLESE N°11
>>NOUVELLE VAGUE<<



| | |
|--------------------|--|
| GRAPE VARIETY | 100 % Chardonnay |
| RESIDUAL SUGAR | 362,3 g/l |
| ACIDITY | 7,1 g/l |
| ALCOHOL | 5,5 %vol |
| VINIFICATION | Fermented and matured in new oak barrels for a period of 20 months. |
| TASTING NOTES | Pronounced notes of orange over aromas of ripe tropical fruit. The palate displays exceptional complexity with juicy stone fruit characters, yellow apple and delicate floral honeyed aromas, with soft spice from oak barrel maturation. Very elegant structure with attractive mineral salty characters and a lingering finish |
| OUR RECOMMENDATION | Caramel custard, Vanilla and cream slice, Blue cheese |
| ENJOY BEST AT | 10-12° C |
| Wine Spectator | 95/100 |
| Weinwischer | 20/20 |
| Falstaff | 95/100 |
| Gault Millau | 20/20 |