



KRACHER COLLECTION 2009
TROCKENBEERENAUSLESE N °5
>>NOUVELLE VAGUE<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	214,2 g/l
ACIDITY	5,8 g/l
ALCOHOL	11,5 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 20 months.
TASTING NOTES	Bright golden yellow colour. Attractive aromas of rose petal and hibiscus, ripe yellow fruit characters and a touch of smoke. Pineapple and ripe peach aromas on the palate with mineral notes. Highly complex with extract sweetness and mineral characters on the finish.
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
Wine Spectator	94/100
Weinwischer	18/20
Falstaff	95/100
Vinaria	17/20
Gault Millau	19,5/20