



KRACHER Collection 2009
Trockenbeerenauslese N°6
>>Nouvel le Vague<<

GRAPE VARIETY	20% Chardonnay 80% Welschriesling
RESIDUAL SUGAR	195,2 g/l
ACIDITY	7,2 g/l
ALCOHOL	11,5 %vol
VINIFICATION	Chardonnay vinified in new French oak barrels and Welschriesling in new big 1000 l cask, 20 months aging time
TASTING NOTES	Attractive bouquet of ripe stone fruit characters, subtle herbal spice and tender yellow tropical fruit notes. The palate displays ripe peach and honeydew melon aromas with fresh citrus fruit characters. Very lively and refreshing, with well integrated mineral complexity and a salty touch with ripe tropical fruit notes in the aftertaste.
OUR RECOMMENDATION	Tarte Tatin, Sliced pancakes served with plum compote, Époisses de Bourgogne
ENJOY BEST AT	10-12° C
Weinwischer	18/20
Falstaff	95/100
A la Carte	93/100
Gault Millau	19/20