



KRACHER Collection 2009
Trockenbeerenauslese N°7
>>Nouvel le Vague<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	227,3 g/l
ACIDITY	7,4 g/l
ALCOHOL	10,5 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 16 months
TASTING NOTES	Soft orange red colour, with reddish reflections. Pronounced aromas of hibiscus and rose petal. Subtle tropical fruit characters and more hibiscus on the palate, with mineral complexity and aromas of exotic spices. Very characterful wine with a lingering aftertaste.
OUR RECOMMENDATION	Dark chocolate desserts, Cherry cake, Mature white sheep's milk cheese
ENJOY BEST AT	10-12° C
Wine Spectator	92/100
Weinwisser	18/20
Falstaff	93/100
A la Carte	95/100
Gault Millau	19/20