



KRACHER Collection 2010  
Trockenbeerenauslese N°1  
>>Nouvel le Vague<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	169,5 g/l
ACIDITY	9,6 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 16 months
TASTING NOTES	Pale amber color. Delicate smoked oak aromas over layers of black berry fruit. The palate displays juicy tropical fruit characters, combined with vibrant acidity and a touch of clove. Highly lively style, with an aftertaste of ripe apricot and plum.
OUR RECOMMENDATION	Dark chocolate desserts, Cherry cake, Mature white sheep's milk cheese
ENJOY BEST AT	10-12° C
Wine Enthusiast	91/100
Wine & Spirits	95/100
Vinaria	94/100
The International Wine Cellar	18,5/20