



KRACHER Collection 2010
Trockenbeerenauslese N°4
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	210,8 g/l
ACIDITY	8,4 g/l
ALCOHOL	10 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 20 months.
TASTING NOTES	Deep yellow-gold. Aromas of golden delicious apple characters over notes of sweet spice. Juicy flavors with complexity and ripe stone fruit characters over attractive toasted notes. Subtle caramel touch, with mineral character and length, and good development potential.
OUR RECOMMENDATION	Coconut desserts, Sweet nougat dumpling, Gorgonzola
ENJOY BEST AT	10-12° C
Wine Spectator	96/100
Wine Enthusiast	93/100
Falstaff	94/100
Gault Millau	19,5/20