



KRACHER Collection 2010
Trockenbeerenauslese N°5
>>Nouvel le Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	251,6 g/l
ACIDITY	9 g/l
ALCOHOL	8 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 16 months
TASTING NOTES	Pale cherry red color with orange reflections. Bouquet of fine sweet plum characters, coupled with a touch of dark greengage fruit notes and subtle herbed spices. The palate displays flavors of red fruit of the forest berry pudding, with a rich and elegant character, that lead to notes of potted cherries and a touch of orange. Fresh and well balanced with a lingering finish.
OUR RECOMMENDATION	Venison ragout with mushrooms and cranberries, Desserts with bittersweet chocolate, Enjoy with a cigar
ENJOY BEST AT	10-12° C
Wine Spectator	92/100
Wine Enthusiast	90/100
Falstaff	92/100