



KRACHER Collection 2010
Trockenbeerenauslese N°8
>>Nouvel le Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	266 g/l
ACIDITY	8,2 g/l
ALCOHOL	9 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 16 months
TASTING NOTES	Intense golden-yellow with fine notes of rose and lychee, with attractive spiced notes. The palate is luscious and refined. Juicy stone-fruit characters; highly elegant with exceptional balance and length over mineral nuances; tastes nimble, with long cellaring potential.
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
Wine Spectator	95/100
Wine Enthusiast	96/100
Falstaff	96/100
A la Carte	95/100
Gault Millau	18,5/20