



KRACHER Collection 2010
Trockenbeerenauslese N°9
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	274,7 g/l
ACIDITY	10,6 g/l
ALCOHOL	8,5 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 20 months.
TASTING NOTES	Medium golden-yellow. Enticing notes of fresh apricots, orange and notes of botrytis. Displays exceptional complexity, with ripe yellow fruit characters on the palate. The residual sugar value is perfectly integrated with its pronounced acidity, and the long finish of exotic fruit notes and subtle honeyed characters lingers in the aftertaste. A wine with a long life ahead if it.
OUR RECOMMENDATION	Caramel custard, Vanilla and cream slice, Blue cheese
ENJOY BEST AT	10-12° C
Wine Spectator	93/100
Wine Enthusiast	97/100
Falstaff	95/100
Gault Millau	19/20