



KRACHER Collection 2011
Trockenbeerenauslese N°2
>>Nouvel le Vague<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	167,6 g/l
ACIDITY	6,2 g/l
ALCOHOL	9,5 %vol
VINIFICATION	fermented and matured in new Barriques for 14 months
TASTING NOTES	Intense notes of rose blossom, some smokiness with a touch of rosewater, cloves and cardamon on the palate.
OUR RECOMMENDATION	Dark chocolate desserts, Cherry cake, Mature white sheep's milk cheese
ENJOY BEST AT	10-12° C
Wine Spectator	91/100
A la Carte	15/20