



Kracher Collection 2012  
Trockenbeerenauslese no.4  
>>Nouvel le Vague<<

GRAPE VARIETY	100% Chardonnay
RESIDUAL SUGAR	206,1 g/l
ACIDITY	7,1 g/l
ALCOHOL	9,5 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 16 months
TASTING NOTES	Soft smoky aromas and subtle oak spice with a seductive touch of honey and citrus notes on the nose. Exotic fruit flavours characterise the palate with nuances of fudge on the finish with overtones of delicate herbs, spices and citrus aromas.
OUR RECOMMENDATION	Crème brûlée , Apple strudel, Vanilla and cream slice
ENJOY BEST AT	10-12° C
Falstaff	95/100