



KRACHER KOLLEKTION 2020
Trockenbeerenauslese N °1
>>Nouvelle Vague<<

GRAPE VARIETY	100% Zweigelt
RESIDUAL SUGAR	152,8 g/l
ACIDITY	6,8 g/l
ALCOHOL	10,5 %vol
VINIFICATION	Fermented and matured in new oak barrels for 26 months
TASTING NOTES	Light cherry red, ocher reflections, wide edge brightening, Fresh cherry fruit, delicately reminiscent of prunes. A hint of nougat, delicately of orange zest. Juicy elegant, fine texture, red berry nuances, very good balanced, shows good length, already accessible and drinkable. Peter Moser, Falstaff
OUR RECOMMENDATION	Fried goose liver with braised plums, Comte cheese with autumnal nuts, Sacher cake
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE Falstaff	95+/100 94/100