



KRACHER KOLLEKTION 2020
Trockenbeerenauslese N °2
>>Nouvelle Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	180,5 g/l
ACIDITY	7,8 g/l
ALCOHOL	11 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 24 months
TASTING NOTES	Strong golden yellow, silver reflections. Delicately smoky-pithy, subtle blossom honey, nuances of yellow fruit, after mango, fine bready botrytis spice, needs air. Full-bodied, elegant, fine stone fruit, good freshness, nuances of white fruit, delicate nougat on the finish, balanced, easy to drink. Peter Moser, Falstaff
OUR RECOMMENDATION	All kinds of goose liver, tarte tatin, Munster
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	96/100
Falstaff	95/100