



## KRACHER KOLLEKTION 2020

### Trockenbeerenauslese N °5

>>Nouvelle Vague<<

GRAPE VARIETY	100% Rosenmuskateller
RESIDUAL SUGAR	252,5 g/l
ACIDITY	8,5 g/l
ALCOHOL	9 %vol
VINIFICATION	Fermented and matured in new oak barrels for 24 months
TASTING NOTES	Strong onion red, ocher reflections, wide edge brightening. Fine nuances of strawberry confit, rose petals, underlaid with some canned peaches, very attractive bouquet with floral nuances. juicy, elegant, silky texture, fine spice, red berry notes, pleasant sweetness, mineral-salty on the finish. Hint of nougat in the aftertaste, yellow peach in the aftertaste. Peter Moser, Flastaff
OUR RECOMMENDATION	Dark chocolate desserts, cherry pie, cheesecake
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	97/100
Falstaff	97/100