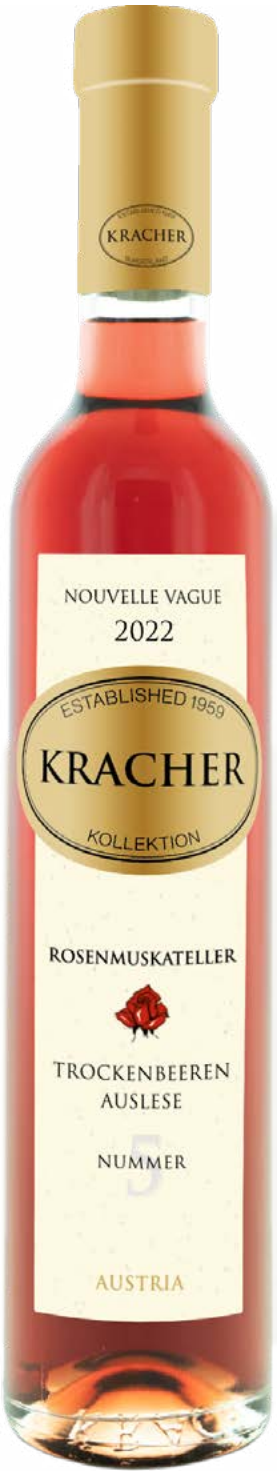
Kracher Collection 2022
Trockenbeerenauslese N °5

Rosenmuskateller – Nouvelle Vague



Grape Variety	100% Rosenmuskateller
Residual sugar	261 g/l
Acidity	7,5 g/l
Alcohol	8% vol
Vinification	This Rosenmuskateller was aged for 24 months in barrique.
Tasting notes	*" The fire-red brick-colored 2022 Trockenbeerenauslese No 5 Rosenmuskateller Nouvelle Vague is a beautiful rarity that intermingles very fine oak, toast and nougat aromas with notes of candied cherries, red berries, flowers, nutmeg and pencil shavings. On the palate, this is a generously sweet but refined and elegant, almost weightless TBA whose richness is enormous but uplifted by salinity, delicate acidity and filigreed tannins. The finish is very long and savory and promises great aging capacity. This is the sweetest TBA of the vintage, but it's never clumsy or saturating. We just need to give it time. 8% stated alcohol. Natural cork. Tasted at the domaine in Illmitz in June 2025."* **by Stephan Reinhardt / The Wine Advocate**
Our recommendation	Pairs beautifully with cherry desserts and rich dark chocolate creations.
Enjoy best at	10–12°C
Ratings	97+/100 The Wine Advocate
Nutritional Value	653 kJ / 156 kcal in 100ml

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