



KRACHER Collection 2010
Trockenbeerenauslese N°6
>>Nouvel le Vague<<

GRAPE VARIETY	60% Chardonnay 40% Welschriesling
RESIDUAL SUGAR	204,4 g/l
ACIDITY	9,4 g/l
ALCOHOL	10,5 %vol
VINIFICATION	Chardonnay vinified in new French oak barrels and Welschriesling in new big 1000 l cask, 20 months aging time
TASTING NOTES	Medium golden-yellow. A bouquet of delicate herbs and spices, with a touch of nougat over yellow fruit notes, with subtle aromas of honeyed and spiced characters. The palate is succulent with mineral characters and stone-fruit notes over vibrant acidity, leading to ripe peach flavors on the finish. This wine has a long future ahead.
OUR RECOMMENDATION	Tarte Tatin, Sliced pancakes served with plum compote, Époisses de Bourgogne
ENJOY BEST AT	10-12° C
Wine Spectator	94/100
Wine Enthusiast	95/100
Falstaff	94/100
Vinaria	16,5/20
Gault Millau	18,5/20