



KRACHER Collection 1998
 Trockenbeerenauslese N°7
 >>Nouvel le Vague <<

GRAPE VARIETY	50% Chardonnay 50% Welschriesling
RESIDUAL SUGAR	195,5 g/l
ACIDITY	8 g/l
ALCOHOL	10 %vol
VINIFICATION	Fermented and matured in new oak barrels for a period of 20 months.
TASTING NOTES	The yellow/orange-colored 1998 Chardonnay / Welschriesling Trockenbeerenauslese Nouvelle Vague Number 7 exhibits aromas reminiscent of poached pears, flowers, and candied berries. It is medium to full-bodied, ample, velvety-textured, and crammed with fresh pears, apples, oranges, white flowers, and jammy apricots. It is rich, broad, lively, has exceptional acidity, and an impressively long finish. Projected maturity: now-2025+.
OUR RECOMMENDATION	Coconut desserts, Gorgonzola, Meditating wine
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	94/100
Wine Spectator	92/100
Falstaff	94/100