



Name **DONAUVELTLINER**

Vintage 2023

0,75 lt.

Grape variety Donauveltliner

Quality Wine from Austria, dry

Producer WINZER KREMS

Origin Wine from Austria

Soil type Loess soil

Analytics

Alcohol	13,5 % vol
Acidity	5,0 g/l
Res. sugar	3,0 g/l

The grape variety This new grape variety was cultured in the research center for viticulture in Klosterneuburg. The grape has a high resistance and therefore it can be produced more environmentally friendly, sustainable and economical.

Characteristics Lots of exotic fruits in the nose, notes of mango, passion fruit and bananas also come through on the palate, coupled with delicate fruit spice. Crisp acidity structure and balanced yet, melt, finishes with beautiful length and fine harmony.

Drink time 2024 - 2028

Serve temperature 10 – 12° Celsius

We advice The Donauveltliner goes well with cold dishes such as Roast Beef, Beef Tartare, Vitello Tonnato and Tafelspitz-Sulz.

Name

DONAUVELTLINER

LOGISTICAL DATA

WINZER KREMS Article Number	5477
Bottle Content	0,75 lt.
EAN-Code bottle	9005511054772
EAN-Code case	9005511154779
Content of case in bottles	6
Layers per pallet	4
Cases per layer	25
Content of pallet in cases	100
Content of pallet in bottles	600
Bottle height in cm	33,0
Bottle diameter in cm	7,6
Weight of full bottle in kg	1,18
Dimensions of case in cm (length x width x height)	23,3 x 15,8 x 33,2
Weight of full case	7,20 kg
Pallet height	147
Weight of full pallet	743
Customs tariff number	2204 21 38
Mandatory allergen labelling	Contains sulphites