



Name GELBER

MUSKATELLER Weinmanufaktur

Krems

VINTAGE 2023

0,75 LT.

Grape variety Gelber Muskateller

Quality Quality wine, dry

<u>Producer</u> WINZER KREMS

Origin Lower Austria

Soil type Loam and loess soil

Analytics Alcohol 11.5 %vol

Acidity 6,2 g/l Res.sugar 4,1 g/l

<u>Characteristics</u> Bright greenish yellow; typical aromas of elderflowers and fresh

nutmeg grapes, vivid, saucy and cheerful wine with an adequate acidity, very clear structured, a lot of fruit and charm with a delicious

finish.

Best to drink Best to drink within the next 2 year after harvest

Serving temperature 10 – 12 °Celsius

<u>Fits to</u> Ideal appetizing wine as aperitif, basically this wine harmonises

With a lot of strong, spicy dishes, such as Indian, Indonesian or Thai cuisine. Very suitable for many cheese dishes (raclette, cheese fondue,

etc.)

<u>Name</u>

GELBER MUSKATELLER Weinmanufaktur Krems

LOGISTIC DATA

WINZER KREMS Article Number	7207
Bottle Content	0,75 lt.
EAN-Code bottle	9005511072073
EAN-Code case	9005511172070
Content of case in bottles	6
Layers per pallet	4
Cases per layer	29
Content of pallet in cases	116
Content of pallet in bottles	696
Bottle height in cm	32,9
Bottle diameter in cm	7,15
Weight of full bottle in kg	1,22
Dimensions of case in cm (length x	22,3 x 14,6 x 33,5
width x height)	
Pallet height in cm	149
Weight of full case	7,92
Pallet weight in kg	944
Customs tariff number	2204 21 38
Mandatory allergen labelling	Contains sulphites