



<u>Name</u>	PINOT BLANC „ALTE REBEN“ 2017 0,75 LT.
<u>Grape Variety</u>	Pinot Blanc (Weißburgunder)
<u>Quality</u>	Quality wine, dry
<u>Producer</u>	WINZER KREMS
<u>Origin & Soil</u>	wine region Niederösterreich Loam soil
<u>Analytics</u>	Alcohol 13,0 % vol Acidity 6,4 g/l Res.sugar 3,1 g/l

Characteristics Bright greenish yellow, typical Burgundy aroma of white bread – fresh croissants! - blossoms and tea cakes, nutty, creamy bouquet, underlaid by a piquant acidity, well-balanced, full-bodied with a long finish.

Best to drink Now and in the next 3 to 5 years.

Service temperature 11 – 13° Celsius

We advice Ideal companion for bright meat, vegetables (asparagus!) and mushroom dishes, as well as for all fried meat („Wiener Schnitzel“, fried chicken, mushrooms, carp, etc.). Above that it goes well with fish in viscid sauces (Sushi, Sashimi!) or a strong fish soup.

Wine Name: **PINOT BLANC**
„ALTE REBEN“

LOGISTICAL DATA

WINZER KREMS Article Number	6057
Bottle Content	0,75 lt. One-way
EAN-Code bottle	9005511060575
EAN-Code case	9005511160572
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	31,9
Bottle diameter in cm	7,3
Weight of full bottle in kg	1,21
Dimensions of case in cm (length x width x height)	22,8 x 15,2 x 32,5
Weight of full case	7,438 kg
Customs tariff number	2204 21 38
Mandatory allergen labelling	Contains sulfites