



Name

**GRAF BUBNA
GRÜNER VELTLINER
VINTAGE 2018**

**TRAISENTAL
DAC**

0,75 LT.

Grape Variety

Grüner Veltliner

Quality

Traisental DAC, dry

Origin / district

Traisental
Soil: alluvial and brash

Analytics

Alcohol 13,5 % vol
Acidity 4,5 g/l
Res.sugar 2,1 g/l

Characteristics

Bright greenish yellow; typical spicy peppery Grüner Veltliner Aroma with hints of herbs; dense, well defined, fine acidity structure; distinctive representative of the grape variety and a speciality of Traisental.

Best to drink

Best for immediate enjoyment in its juvenile phase, or during the coming one to three years.

Service temperature 9 – 11° Celsius

We advice

Preferred companion for the typical Austrian plain fare ranging from solid cold snacks to juicy roast pork with “Waldviertler” dumplings, from Wiener Schnitzel to baked chicken. However, the wine goes very well with many fish dishes, too.

Wine **GRAF BUBNA**
Name: **GRÜNER VELTLINER**

LOGISTICAL DATA

WINZER KREMS Article Number	8367
Bottle Content	0,75 lt. One-way
EAN-Code bottle	9005511083673
EAN-Code case	9005511183670
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	1,209
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