



Name **GRÜNER  
VELTLINER 2019**

**“Classic“**

Grape Variety Grüner Veltliner

Quality Quality wine, dry

Producer WINZER KREMS

Origin / district Krems / Donau

Viticulture area Lower Austria

Analytics

Alcohol	12,5 % vol.
Acidity	5,0 g/l
Res.sugar	2,3 g/l

*Characteristics:* Typical Loess-soil-Veltiner: Yellow straw colour; aromas of flowers, peach with white pepper notes, dry, light to medium bodied, well-balanced crisp acidity, with flavours of spice, light herbs and mineral.

*Best to drink:* 1-2 years after the harvest

*Serving temperature:* 8 – 10° Celsius

*We advise:* All meat dishes; goes very well with veal and fish specialities. It is an excellent companion to the traditional Austrian cuisine as “Wiener Schnitzel”.

## LOGISTICAL DATA

WINZER KREMS Article number	3277
Bottle content in ml	750 ml
EAN-Code Bottle	9005511032770
EAN-Code Case	9005511132777
Customs Tariff Number	2204 21 38
Mandatory allergen labelling	Contains sulfites

### Standard case of 6/750 ml bottles:

Bottles per case	6
Layers per pallet	4
Cases per layer	29
Caseser per pallet	116
Bottles per pallet	696
Bottle height in mm	319
Bottle diameter in mm	73
Weight of a full bottle in kg	1,21
Dimensions case ( l x w x h ) in mm	228 x 152 x 325
Weight of a full case in kg	7,45

### Export case of 12/750 ml bottles:

Bottles per case	12
Layers per pallet	4 (5)
Cases per layer	10
Caseser per pallet	40 (50)
Bottles per pallet	480 (600)
Bottle height in mm	319
Bottle diameter in mm	73
Weight of a full bottle in kg	1,21
Dimensions case ( l x w x h ) in mm	310 x 240 x 335
Weight of a full case in kg	16,00