



Name **„13“
GRÜNER
VELTLINER 2019**

Grape Variety Grüner Veltliner

Quality Quality wine, dry

Producer WINZER KREMS

Origin / district Krems / Donau

Viticulture area Niederösterreich

Analytics

Alcohol	12,5 % vol.
Acidity	5,8 g/l
Res.sugar	3,0 g/l

Characteristics: Typical Loess-soil-Veltliner grown on the terraces along the Danube river; 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: now and within the next 2 years

Serve temperature: 8 – 10° C

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	3297
Bottle content in ml	750 ml
EAN-Code Bottle	9005511032978
EAN-Code Case	9005511132975
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