



<u>Name</u>	<b>MESSWEIN GRÜNER VELTLINER 1,00 LT.</b>
<u>Grape variety</u>	Grüner Veltliner
<u>Quality</u>	White quality wine, dry
<u>Origin</u>	Wine region Lower Austria
<u>Soil</u>	Primary rock, overlaid with Loess
<u>Analytics</u>	Alcohol 11,0 % vol Acidity 6,3 g/l Res.sugar 1,5 g/l

Characteristics

A very fruity and spicy Grüner Veltliner with the typical peppery note on the palate; light & extra dry and therefore proper for diabetics.

The communion wine (“Messwein”) for the catholic church is produced under special circumstances: The cellar master has to swear an oath to produce the wine naturally, without the addition of sugar or other admixtures.

Serve temperature

8 - 10° Celsius

We advice:

Goes very well with all meat dishes, especially with the typical Austrian cuisine like Viennese Schnitzel or roast veal; fits also to many fish dishes and cheese

Bezeichnung    **1,00 LT.**  
**MESSWEIN**  
**GRÜNER VELTLINER**

**LOGISTICAL DATA**

WINZER KREMS Article Number	4611
Bottle Content	1,0 lt.
EAN-Code bottle	9005511046111
EAN-Code case	9005511146118
Content of case in bottles	6
Layers per pallet	4
Cases per layer	21
Content of pallet in cases	84
Content of pallet in bottles	504
Bottle height in cm	30,3
Bottle diameter in cm	8,3
Weight of full bottle in kg	1,410
Dimensions of case in cm ( length x width x height )	25,1 x 16,9 x 30,8
Height of the pallet	139
Weight of full case	8,63 kg
Customs tariff number	2204 21 38
Mandatory allergen labelling	Contains sulfites