



Name **CHARDONNAY
2019
Kellermeister Privat
0,75 LT.**

Grape Variety Chardonnay

Quality Quality wine, dry

Producer WINZER KREMS

Origin & Soil Niederösterreich
Mostly loam

Analytics

Alcohol	13,0	%vol
Acidity	5,4	g/l
Res. sugar	4,8	g/l

Characteristics: Bright greenish yellow, delicious aroma of tee cake and hazelnuts comes up with buttery, creamy texture on the palate accompanied with subtle fruit tones of lime, has developed very well, very well-balanced with a long, ample finish.

Best time to drink: Now and in the next 3 to 7 years.

Serving temperature: 10 – 12° Celsius

We advise: Ideal companion for fish (especially with sauces), seafood and crustaceans, as well as fish soup. Goes also very well with bright meat, such as rabbit, fried or roasted chicken or veal. Our insider's tip is to taste the wine with asparagus and butter or a sauce hollandaise.

LOGISTICAL DATA

Article	Kellermeister Privat
	Chardonnay
WINZER KREMS Article Number	6067
Bottle Content	0,75 lt.
EAN-Code bottle	9005511060674
EAN-Code case	9005511160671
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	35,0
Bottle diameter in cm	7,2
Weight of full bottle in kg	1,31
Dimensions of case in cm (length x width x height)	22,0 x 14,9 x 35,1
Pallet height in cm	156
Weight of full case	8,00
Pallet weight in kg	951,00
Customs tariff number	2204 21 38
Mandatory allergen labelling	Contains sulfites