



Wine Name **CHARDONNAY
VINTAGE 2019
Weinmanufaktur
Krems
0,75 LT.**

Grape Variety Chardonnay

Quality level Quality wine, dry

Origin WINZER KREMS
Niederösterreich

Soil type: Loam

Analytics:

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

Characteristics Blank gleaming greenish yellow, classical combination of fragrances like tea cakes, delicately highlighted by exotic fruit aromas such as banana; spreads nicely on the palate with fine sweetness of fruits and smooth texture, delicate, almost „cool“ finish.

Best time to drink Now and in the coming 3 – 7 years.

Serving temperature 10 – 12° Celsius

We advise Ideal companion to fish (especially in sauces), seafood and crustaceans, as well as fish-soup. Goes well with bright meat, as coney, roast or baked chicken or veal, too. This chardonnay is an insiders' tipp to asparagus with butter or a sauce hollandaise.

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LOGISTICAL DATA

WINZER KREMS Article Number	6167
Bottle Content	0,75 lt. One-way
EAN-Code bottle	9005511061671
EAN-Code case	9005511161678
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	7,18
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
Weight of full case	8,00
Customs tariff number	2204 21 38
Mandatory allergen labelling	Contains sulfites