



Wine Name **GELBER MUSKATELLER  
2019  
Weinmanufaktur KREMS  
0,75 LT.**

Grape Variety Gelber Muskateller

Quality Level Quality wine, dry

Origin WINZER KREMS  
Niederösterreich

Soil Loam and loess

Analytics

Alcohol	11,5 %vol
Acidity	6,8 g/l
Res. Sugar	3,6 g/l

Characteristics: Bright greenish yellow; typical aromas of elderflowers and fresh nutmeg grapes, vivid, saucy and cheerful wine with an adequate acidity, very clear structured, a lot of fruit and charm with a delicious finish.

Best time to drink: Now and in the coming 2 years.

Serving temperature 10 – 12° Celsius

We advise: Ideal appetizing wine as aperitif, basically this wine harmonises With a lot of strong, spicy dishes, such as Indian, Indonesian or Thai cuisine. Very suitable for many cheese dishes (raclette, cheese fondue, etc.)

Wine Name     **GELBER**  
                  **MUSKATELLER**  
  
                  **Weinmanufaktur**  
                  **Krems**

### LOGISTICAL DATA

WINZER KREMS Article Number	7207
Bottle Content	0,75 lt. One Way
EAN-Code bottle	9 005511 072073
EAN-Code case	9 005511 172070
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	1,305
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