



Name **TRAISENTAL DAC  
GRÜNER VELTLINER  
JG 2019**

**TRAISENTAL  
DAC**

**0,75 LT.**

Grape Variety Grüner Veltliner

Quality Traisental DAC, dry

Origin / district WINZER KREMS  
Traisental

Soil Alluvial & gravel soil,

Analytics Alcohol 12,5 %vol  
Acidity 5,8 g/l  
Res.sugar 2,4 g/l

Characteristics Rich greenish yellow; exciting pairing of typical spicy and peppery Veltliner aromas with hints of exotic fruits; fine and full-bodied at the palate with fine acidity structure; distinctive, extroverted representative of the grape variety and a speciality of Traisental.

Best to drink Best for immediate enjoyment in its juvenile phase, or during the coming one to three years.

Serving temperature 9 – 11° Celsius

We advice Preferred companion for the typical Austrian plain fare ranging from solid cold snacks to juicy roast pork with “Waldviertler” dumplings, from Wiener Schnitzel to baked chicken. However, the wine goes very well with many fish dishes, too.

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<i>Origin / district</i>	WINZER KREMS Traisental

### **LOGISTICAL DATA**

WINZER KREMS Article Number	8377
Bottle Content	0,75 lt. One-way
EAN-Code bottle	9005511083772
EAN-Code case	9005511183779
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	31,9
Bottle diameter in cm	7,3
Weight of full bottle in kg	1,209
Dimensions of case in cm ( length x width x height )	22,8 x 15,2 x 32,5
Weight of full case in kg	7,438
Customs tariff number	2204 21 38
Mandatory allergen labelling	Contains sulfites