



Name **TRAISENTAL DAC  
GRÜNER VELTLINER  
JG 2020**

**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 5,6 g/l  
Res.sugar 2,2 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 1 – 3 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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<u>Garpe variety</u>	Grüner Veltliner
<u>Quality</u>	Traisental DAC, dry
<u>Origin / district</u>	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	25
Content of pallet in cases	100
Content of pallet in bottles	600
Bottle height in cm	33,0
Bottle diameter in cm	7,6
Weight of full bottle in kg	1,18
Dimensions of case in cm ( length x width x height )	23,3 x 15,8 x 33,2
Height of pallet in cm	147
Weight of full case	7,20 kg
Weight of pallet in kg	743
Customs tariff number	2204 21 38
Mandatory allergen labelling	Contains sulfites