



<u>Name</u>	KREMSTAL DAC RESERVE GRÜNER VELTLINER	
	VINTAGE 2022	
	0,75 LT.	
<u>Grape variety</u>	Grüner Veltliner	
<u>Quality</u>	Kremstal DAC Reserve, dry	
<u>Producer</u>	WINZER KREMS	
<u>Origin</u>	Kremstal	
<u>Soil type</u>	Loess soil	
<u>Analytics</u>	Alcohol	13,5 % vol.
	Acidity	5,5 g/l
	Res.sugar	3,6 g/l

Characteristics: Marvellous fruity and spicy Grüner Veltliner with a fine pepper fragrance and fruit aromas of peach and berries; creamy structure with mineralic notes, full bodied and lots of extract; very well balanced with piquant sweetness and perfectly integrated acidity, long finish.

Drinking time: Now and within 5 – 10 years

Serving temperature: 11 – 13 °Celsius

Fits to: It is a perfect companion to the Austrian cuisine and goes very well with “Wiener Schnitzel”. Its fruity character harmonises with many spicy dishes.

Name:

KREMSTAL DAC RESERVE
Grüner Veltliner

LOGISTIC DATA

WINZER KREMS Article Number	3547
Bottle Content	0,75 lt.
EAN-Code bottle	9005511035474
EAN-Code case	9005511135471
Content of case in bottles	6
Layers per pallet	4
Cases per layer	23
Content of pallet in cases	92
Content of pallet in bottles	552
Bottle height in cm	35,0
Bottle diameter in cm	7,80
Weight of full bottle in kg	1,26
Dimensions of case in cm (length x width x height)	24,2 x 16,2 x 35,4
Height of pallet in cm	157
Weight of full case in kg	7,75
Weight of pallet in kg	736
Customs tariff number	2204 21 38
Mandatory allergen labelling	Contains sulphites