



Name **KREMSE  
SCHMIDT  
GRÜNER VELTLINER**

**VINTAGE 2022**

**0,75 LT.**

Grape Variety Grüner Veltliner

Quality Quality wine, dry

Producer WINZER KREMS

Origin Lower Austria

Soil type Loess soil

Analytcs Alcohol 12,0 %vol  
Acidity 5,8 g/l  
Res.sugar 2,5 g/l

Characteristics

KREMSE SCHMIDT is the most well known and typical Austrian quality wine. It has its name from Martin Johann Schmidt, called "Kremser Schmidt", a famous Austrian painter of the baroque era. The wine is a classic Grüner Veltliner from loess-soil, greenish yellow, spicy and zesty with the typical peppery nose, dry and fruity.

Best to drink

Drink young - within 1 - 2 years after the harvest!

Serving temperature

8 – 10 °Celsius

Fits to

KREMSE SCHMIDT goes well with each light meat dish – especially veal and pork as well as light poultry. KREMSE SCHMIDT is a must for typical Austrian dishes like “Wiener Schnitzel”, roasted chicken etc. A lot of cheese varieties, nearly all starters and Italian food as Pizzas and Pasta harmonize with this great wine.

*Bezeichnung* **KREMSER SCHMIDT  
GRÜNER VELTLINER**

**LOGISTIC DATA**

WINZER KREMS Article Number	5007
Bottle Content	0,75 lt.
EAN-Code bottle	9005511050071
EAN-Code case	9005511150078
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
Pallet height in cm	147
Weight of full case in kg	7,20
Pallet weight in kg	743
Customs tariff number	2204 21 38
Mandatory allergen labelling	Contains sulphites