



Name **Kellermeister Privat
Grüner Veltliner
Kremstal DAC**

VINTAGE 2022

1,5 lt.

Grape Variety Grüner Veltliner

Quality Kremstal DAC, dry

Producer WINZER KREMS

Origin Kremstal

Soil type Loess soil

Analytics

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

Characteristics: Bright yellow with green reflections, green apple fragrance, accompanied by delicate herbal spice; engaging freshness, crisp with medium body; harmonious finish, an typical representative of the Kremstal area!

Drinking time: Drink now and within the next 3 – 5 years.

Serving temperature: 10 – 12 °Celsius

Fits to: This wine is a perfect match with the typical tasty Austrian cuisine and a wonderful partner to grilled chicken and turkey.

Name

GRÜNER VELTLINER
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LOGISTIC DATA

WINZER KREMS article number	7338
Bottle content	1,5 lt.
Cap:	Screw cap
EAN-Code bottle	9005511073384
Bottles per case	1 (packed in single cases)
Layers per pallet	
Cases per layer	
Content of pallet in cases	
Content of pallet in bottles	
Bottle height in cm	33,6
Bottle diameter in cm	9,9
Weight of full bottle in kg	2,17
Dimensions case (l x w x h) in cm	
Weight of full case in kg	
Customs tariff number	2204 21 38
Mandatory allergen labelling	Contains sulphites