



<u>Name</u>	GRÜNER VELTLINER “Classic“
	2023
<u>Grape Variety</u>	Grüner Veltliner
<u>Quality</u>	Quality wine, dry
<u>Producer</u>	WINZER KREMS
<u>Origin / district</u>	Krems / Donau
<u>Viticulture area</u>	Lower Austria
<u>Analytics</u>	Alcohol 12,0 % vol. Acidity 5,1 g/l Res.sugar 5,1 g/l

Characteristics: Typical Loess-soil-Veltliner: Yellow straw colour; aromas of flowers, peach with white pepper notes, dry, light to medium bodied, well-balanced crisp acidity, with flavours of spice, light herbs and mineral.

Best to drink: 1-2 years after the harvest

Serving temperature: 8 – 10 °Celsius

We advise: All meat dishes; goes very well with veal and fish specialities. It is an excellent companion to the traditional Austrian cuisine as “Wiener Schnitzel”.

Name

**GRÜNER VELTLINER
„CLASSIC“**

LOGISTICAL DATA

WINZER KREMS Article Number	3257
Bottle Content	0,75 lt. Einweg
EAN-Code bottle	9005511032572
EAN-Code case	9005511132579
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