



# KORUNOVAČNÉ

Most often two to three varieties are harvested together. This wine may be produced by processing different varieties of grapes together or by mixing mashes grapes, grape musts or grape varieties together or even by blending already made wines. The aim of mixing is to achieve a new structure, harmony and increase the quality of wine itself. Every variety is characterized by a specific excess or lack of acids, sugars, extract or aromas. In this way wine properties can be balanced in the resulting wine. Recommended temperature is 9–11 °C



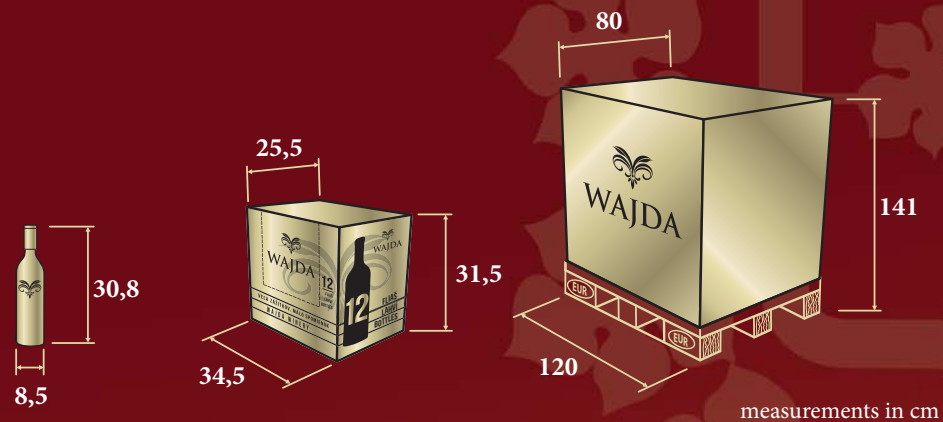
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VARIETY	VOLUME IN LITERS	EAN	EAN OF THE CARTON
Korunovačné white - semi-sweet	1,0	8588006361223	8588006361230
Korunovačné red - semi-sweet	1,0	8588006361247	8588006361254

PIECES IN CARTON	CARTONS ON PALLET	CARTONS ON LAYER	PIECES ON PALLET
12	40	10	480



BOTTLE WEIGHT	CARTON WEIGHT	CARTON WEIGHT
1,5 kg	18,3 kg	750 kg



  
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