

SVATOVĀCLAVSKĚ

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

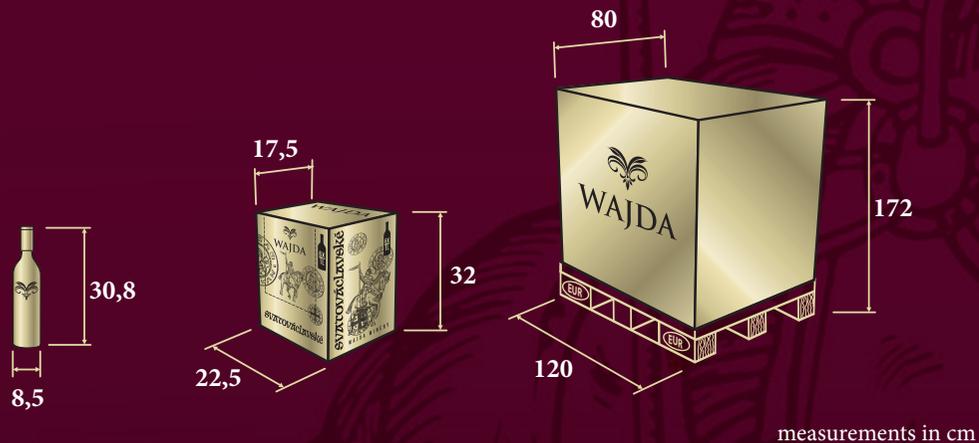


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SVATOVÁCLAVSKÉ

VARIETY	VOLUME IN LITERS	EAN	EAN OF THE CARTON
Svatováclavské biele	1,0	8588007687605	8588007687612
Svatováclavské červené	1,0	8588007687728	8588007687735

PIECES IN CARTON	CARTONS ON PALLET	CARTONS ON LAYER	PIECES ON PALLET
6	95	19	570



BOTTLE WEIGHT	CARTON WEIGHT	CARTON WEIGHT
1,5 kg	9,2 kg	900 kg

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