



**VEGAN**

## HENKELL TROCKEN

The art of French cuvée meets German craftsmanship: this dry, fully matured sparkling wine owes its elegant, international character to a unique premium cuvée of four excellent wines from selected grape varieties. Henkell Trocken fizzes with delicate, long-lasting bubbles for a glassful of glamour. Its finely arranged, harmonic composition makes for a well-rounded, fully developed taste experience.

## SERVING SUGGESTION

Goes perfectly with spicy main courses, e.g. Asian and Indian dishes.

### SENSORY DESCRIPTION

Colour light yellow with green reflections  
 Mousse finely beaded, lingering  
 Bouquet fresh, fruity, with gentle notes of green apple, banana and citrus fruit  
 Flavour fresh, harmonic interplay of sweet and sour, medium-strong body, lingering finish

### GRAPE VARIETIES

Cuvée of four selected wines from traditional wine-production regions, one of which is a Chardonnay

### ANALYSIS RESULTS

Alcohol 11,5 % vol  
 Dosage 22 g/l (dry)

### PRODUCTION METHOD

Méthode Charmat

Contains sulphites

Article description	Volume in liter	Bottles per case	Cases per palette	Cases per layer/layers per palette	Bottles per palette	GTIN unit	GTIN case	Henkell Freixenet item-no.
<b>HENKELL TROCKEN</b>								
DRY	0,75	6	85	17/5	510	4003310 01162 5	4003310 01163 2	15246 44
DRY	0,75	12	32	8/4	384	4003310 01162 5	14003310 01022 9	15424 54
DRY	0,375	12	84	14/6	1008	4003310 01305 6	14003310 01034 2	15573 24
DRY MAGNUM	1,5	3	60	6/10	180	4003310 01190 8	4003310 01191 5	16040 00
DRY DOUBLE-MAGNUM	3	1	35	35/1	35	4003310 01188 5	4003310 01189 2	16013 94
PICCOLO DRY loose	0,2	12	76	19/4	912	4003310 01236 3	4003310 01174 8	15643 94
PICCOLO DRY loose	0,2	24	36	9/4	864	4003310 01236 3	4003310 01237 0	15645 40
PICCOLO DRY	3x0,2	8	54	9/6	432	4003310 01170 0	14003310 01024 3	15602 24

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