

RABL

— seit 1750 —



Chardonnay Beerenauslese 2009

Prädikatswein

Wine Description

Fresh fragrance little botrytis and nice integrated residual sweetness.

Wine Type:	still wine white sweet
Alcohol:	12.5 %
Acid:	8.2 g/l
Residual Sugar:	94.2 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Vineyard

Vineyard Site:

The Chardonnay grapes for Beerenauslese grow in vineyards that are very comfortable on calcareous loess soils.

Origin:	Austria, Niederösterreich
Quality grade:	Prädikatswein
Site:	Kamptal
Varietal:	Chardonnay 100 %
Soil:	loess

Weather / Climate

Vintage description:

A great vintage that, despite the heat, is full of juiciness and freshness, deep spiciness and animated joy of drinking. Noble rot hardly occurred, so particularly healthy berries to be read. Thanks to the weather, the grapes remained healthy until the end.

Harvest and Maturing

Maturing: stainless steel tank

Winery

The black raven on Rabl wine labels represents high quality single vineyard wines and animating entry-level wines. Scrupulous work with unerring attention to detail in the vineyards and the cellar is the basis for superb wines that earn recognition from wine specialists and numerous accolades from all over the world.

