

RABL

— seit 1750 —



Blauer Zweigelt Barrique 2016

Österreichischer Qualitätswein

Wine Description

Ripe cherry, currant, juniper, coffee cream, almonds, cinnamon, light smoky notes; Strong, dense and full-bodied; rich, ripe tannins with a light roasted note that decreases with increasing ripeness. Fruit and wood are beautifully interwoven. Good storage potential. Depth and strength.

Wine Type:	still wine red dry
Alcohol:	14 %
Acid:	5.3 g/l
Residual Sugar:	3.1 g/l
Allergens:	sulfites

Vineyard

Vineyard Site:

The grapes for this barrique come from very old vineyards. These are at least 25 years old. The grapes grow on very mineral soil.





Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Kamptal
Site Type:	terraces
Varietal:	Blauer Zweigelt 100 % 25 years
Soil:	primary rock large loess clay

Harvest and Maturing

Harvest:	handpicked
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % fermentation vat
Fermentation:	spontaneous 2 - 4 month(s) 20 - 21 °C
Maturing:	small wooden barrel 350 L used barrel 11 month(s)

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.