

RABL

— seit 1750 —



Zweigelt Vinum Optimum 2019

Österreichischer Qualitätswein

Wine Description

A classic, dense Zweigelt with intense aromas of cherry, sour cherry, wild berries and spices. Full-bodied, smooth, harmonious on the palate - the perfect wine for many occasions!



Wine Type:	still wine red dry
Alcohol:	13.5 %
Acid:	5.4 g/l
Residual Sugar:	2.5 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2021 - 2026

Vineyard

Vineyard Site:

The grapes for the Zweigelt wine grow in different vineyards in Kamptal, which feel very comfortable on the primary rock soils.

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Kamptal
Varietal:	Zweigelt 100 % 20 - 30 years
Soil:	clay primary rock

Weather / Climate

Vintage description:

Invigorating freshness coupled with a radiantly clear expression of fruit are characteristic for all of the varieties, accompanied as well by structural acidity that is rather striking for such a warm year.

Harvest and Maturing

Fermentation:	spontaneous
Malolactic Fermentation:	yes



Mash Fermentation: Zweigelt | destemmed and squashed | fermentation vat
Fermentation Process: manual punch down
Maturing: large wooden barrel | 18 L

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.