

RABL

— seit 1750 —



Grüner Veltliner Auslese 2018

Prädikatswein

Wine Description

Winter apple, fine pepper spice, sweet-scented quince aromas, herbal essence, licorice; On the palate a sweet-tart, inviting fruit, underpinned by fine spicy sweetness, mineral, complex. Ideal combination of density, fruitiness and residual sweetness, at the beginning of a promising career!



Wine Type:	still wine white sweet
Alcohol:	11 %
Acid:	6.2 g/l
Residual Sugar:	73.3 g/l
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2022 - 2032

Vineyard

Vineyard Site:

The grapes for the selection grow in vineyards that feel very comfortable on loess soils.

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

Weather / Climate

Vintage description:

The earliest wine harvest of modern Austrian viticulture surpassed the quality of the previous vintage.

Harvest and Maturing

Harvest:	handpicked
Malolactic Fermentation:	no
Mazeration:	squashed 12 hour(s)



Fermentation:	spontaneous stainless steel tank temperature control: yes 20 °C
Maturing:	steel tank 6 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.