

RABL

— seit 1750 —



Grüner Veltliner Dechant Alte Reben Kamptal DAC Reserve 2019

Kamptal DAC Reserve, Lagenwein

Wine Description

Concentrated, compact superripe yellow fruit, mango, pineapple, banana, voluminous - a monument, wonderfully fat and lush, high extract melting, salty crackling acidity, powerful, multilayered, bacony smoky tension and long finish.



Wine Type:	still wine white dry
Alcohol:	13.5 %
Acid:	5 g/l
Residual Sugar:	4.1 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Vineyard

Vineyard Site:

The DECHANT vineyard faces southeast and is well protected from north winds, yet well aerated. The soil is fine calcareous loess, which can reach heights of up to 60 meters on slopes, interspersed with gravelly inclusions. All this makes the Dechant a very good site for powerful, complex Veltliners.

Origin:	Austria, Kamptal DAC
Quality grade:	Lagenwein, Kamptal DAC Reserve
Site:	Dechant
Varietal:	Grüner Veltliner 100 % 41 years
Geographical Orientation:	south east
Soil:	loess

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

Maturing:	stainless steel tank
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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.