



Grüner Veltliner Loiserberg Alte Reben Kamptal DAC Reserve 2019

Kamptal DAC Reserve, Lagenwein

Wine Description

Concentrated fruit, very tropical, mango, papaya, passion fruit, powerful, very elegant, compact, concentrated, powerful, creamy, enormous freshness, density, dynamism, spicy spicy in the long finish.

| Wine Type: | still wine white dry |
|-----------------------|--------------------------|
| Alcohol: | 13.5 % |
| Acid: | 5.2 g/l |
| Residual Sugar: | 4.2 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |

Vineyard

Vineyard Site:

THE LOCATION LOISERBERG is the coolest in Langenlois at up to 380 meters above sea level. It is windy and subject to extreme temperature differences. Apart from the loess layers, which become stronger towards the southeast, the soils consist of rocky brown soils over a mix of paragneiss, mica schist and amphibolite.

| Origin: | Austria, Kamptal DAC |
|--------------------------|-----------------------------------|
| Quality grade: | Lagenwein, Kamptal DAC Reserve |
| Site: | Loiserberg |
| Varietal: | Grüner Veltliner 100 % 47 years |
| Geografical Orientation: | south east |
| Soil: | gneiss |

Weather / Climate

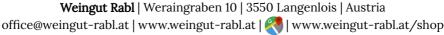
Vintage description:

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:









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.