

RABL

— seit 1750 —



Muskateller Trockenbeerenauslese 2015

Prädikatswein

Wine Description

Fragrant of elderflower, blossom honey and candied fruit. Expansive, animating sweetness with good acid balance. Sustained muscat aroma on the finish.



Wine Type:	still wine white sweet
Alcohol:	8 %
Acid:	295.9 g/l
Residual Sugar:	9.3 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Vineyard

Vineyard Site:

The dry berries come from all our Muskateller vineyards in the Kamptal, mainly from loess but also from primary rock soil.

Origin:	Austria, Kamptal
Quality grade:	Prädikatswein
Site:	Kamptal
Varietal:	Muskateller 100 %
Soil:	loess clay

Weather / Climate

Vintage description:

The 2015 vintage is characterized by extremely expressive wines, which have a consistently deep, mature and sustainable aroma. After the long-awaited rain in August, a golden autumn began in September, which brought us exceptionally healthy grape material and ensured high quality for both the reserve wines and the sweet wines. The long hot and dry period at the end of October 2015 favored the drying of the berries on the stick and even allowed us to far exceed the high sugar weights for a dry berry selection.

Harvest and Maturing

Maturing: stainless steel tank



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.