

RABL

— seit 1750 —



Pinot Noir 2017

Österreichischer Qualitätswein

Wine Description

Aromas of juicy cherry, ripe strawberries and raspberries, cinnamon, hazelnut and an elegant spiciness; on the palate mild, round, integrated tannins, underpinned with fine wood; very charming yet powerful and intense with a long finish.



Wine Type:	still wine red dry
Alcohol:	13.5 %
Acid:	5.3 g/l
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2022 - 2028

Vineyard

Vineyard Site:

V.O. stands for Vinum Optimum: a selection of old vines from different vineyards that feel comfortable on clay, primary rock and loess soils. The grapes for Pinot Noir come from 20-50 year old vines from different vineyards that feel very comfortable on clay and loess soils.

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Kamptal
Varietal:	Pinot Noir 100 % 21 years
Soil:	loess

Harvest and Maturing

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	destemmed and squashed fermentation vat
Fermentation Process:	manual punch down
Maturing:	small wooden barrel 500 L used barrel 24 month(s)

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.