

RABL

— seit 1750 —



Riesling Schenkenbichl Alte Reben Kamptal DAC Reserve 2019

Kamptal DAC Reserve, Lagenwein

Wine Description

Full-bodied, lovely fruit melt, tropical, mango, palate-filling, creamy substance, powerful, very juicy, nervy acidity, substantial melt, focused, long finish.

Wine Type:	still wine white dry
Alcohol:	13 %
Acid:	5.7 g/l
Residual Sugar:	5.3 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Vineyard

Vineyard Site:

THE LOCATION SCHENKENBICHL is located below the Käferberg and has soils with a high content of lime, brown earth and amphibolite with quartz. The upper part of this southern site is terraced. The westerly winds provide good aeration, the wines become full-bodied. Rudi Rabl: "Schenkenbichl has primary rock soils with a limestone overlay. This gives the wines their beautiful minerality and soft, creamy nuances."

Origin:	Austria, Kamptal DAC
Quality grade:	Lagenwein, Kamptal DAC Reserve
Site:	Schenkenbichl
Varietal:	Riesling 100 % 36 years
Geographical Orientation:	south
Soil:	primary rock

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.