

RABL

— seit 1750 —



Riesling Vinum Optimum Kamptal DAC Reserve 2020

Kamptal DAC Reserve

Wine Description

Red peach, nectarine, very fine fragrance, elegant Riesling, stout fleshy body, great substance, high extract melt, powerful, nervy acidity, fruity finish.



Wine Type:	still wine white dry
Alcohol:	12.5 %
Acid:	6.9 g/l
Residual Sugar:	6.2 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2022 - 2028

Award

Falstaff: 92

Vineyard

Vineyard Site:

Mature, crystal-clear wines from perfect grapes: these are the characteristics of the 2021 vintage, which will probably be talked about for a long time. A glorious autumn ensured balanced, elegant white wines with deep fruit and racy structure, as well as powerful, exciting red wines.

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC Reserve
Site:	Kamptal
Varietal:	Riesling 100 % 30 - 35 years
Soil:	primary rock gneiss weathered soil

Harvest and Maturing

Harvest:	handpicked
Malolactic Fermentation:	no
Mazeration:	destemmed and squashed 8 hour(s) in the press



Fermentation: partly spontaneous
Riesling | stainless steel tank | temperature control: yes
| 19 °C

Maturing: stainless steel tank | 7 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.