

RABL

— seit 1750 —



Merlot 2019

Österreichischer Qualitätswein

Wine Description

Dark fruits, blueberries, black elder, also sloes and in the background, some bourbon vanilla, velvety fruit flatterer with moderate use of wood, ripe tannin and correspondingly mild texture Drinking temperature: 12 - 15°. Recommended food: roasted lamb and beef

Wine Type:	still wine red dry
Alcohol:	14.5 %
Acid:	4.6 g/l
Residual Sugar:	2 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C

Vineyard

Vineyard Site:

The grapes for Merlot grow in various vineyards in the Kamp Valley.

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Kamptal
Varietal:	Merlot 100 % 20 years
Soil:	loess

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: small wooden barrel

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.