

RABL

— seit 1750 —



Syrah Vinum Optimum 2017

Österreichischer Qualitätswein

Wine Description

Delicate roasted notes, coffee with milk, a balanced mix of red and dark berries and a hint of sweet chili peppers; Excitingly complex on the palate, the fine fruit acid gives the wine additional structure and ends with a delicate chocolate finish.



Wine Type: still wine | red | dry

Alcohol: 13.5 %

Acid: 5.1 g/l

Residual Sugar: 1.2 g/l

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Vineyard

Vineyard Site:

V.O. designated for Vinum Optimum: the grapes for the Syrah come from vines from 25 to 50 years old from various vineyards that feel very good on clay and loess soils.

Origin: Austria, Niederösterreich

Quality grade: Österreichischer Qualitätswein

Site: Kamptal

Varietal: Syrah 100 % | 20 years

Soil: primary rock

Weather / Climate

Vintage description:

The vintage has the finest aromas, lively acidity. good balance and wonderful fruit.

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.

