

# Grüner Veltliner Panzaun Kamptal DAC 2020 Kamptal DAC

## Wine Description

Substantial, compact, full-bodied, firm yellow fruit, tropical, nectarine, honeydew melon, delicate fruit melt, nervy acidity, firm structure, powerful, elegant, in the finish shows a peppery herbal spice, a wine that represents the transition to the reserve very nicely.

Wine Type:	still wine   white   dry
Alcohol:	13 %
Acid:	5.6 g/l
Residual Sugar:	3 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C

## Vineyard

#### Vineyard Site:

The grapes for the Grüner Veltliner Panzaun grow in vineyards in Langenlois, which are mostly harvested in mid-October.

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC
Site:	Kamptal
Varietal:	Grüner Veltliner 100 %   25 - 40 years
Soil:	loess
	primary rock
	clay

### Harvest and Maturing

Maturing:

stainless steel tank

# 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.



