



Grüner Veltliner Weißes Kreuz Kamptal DAC 2020

Kamptal DAC, Gebietswein

Wine Description

Varied playful fruit on the nose: pink grapefruit, subtle exoticism, also cigar tobacco. On the palate fine structure with the fruit in the foreground, the finish supports the stimulating tartness supports the drinking flow.

Wine Type:	still wine white dry
Alcohol:	12 %
Acid:	6.2 g/l
Residual Sugar:	3.4 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C

Vineyard

Vineyard Site:

Grüner Veltliner frisch & fruchtig comes from sites with loess and gravel near Langenlois.

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC
Site:	Kamptal
Normal Classification:	Gebietswein
Varietal:	Grüner Veltliner 100 % 20 years
Soil:	loess

Harvest and Maturing

Maturing: 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.



