



Österreichischer Qualitätswein

### Wine Description

Aromas of juicy cherry, ripe strawberries and raspberries, cinnamon, hazelnut and an elegant spiciness; on the palate mild, round, integrated tannins, underpinned with fine wood; very charming yet powerful and intense with a long finish.

Wine Type:	still wine   red   dry
Alcohol:	13.5 %
Acid:	5.2 g/l
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2024 - 2030

# Vineyard

#### Vineyard Site:

V.O. stands for Vinum Optimum: a selection of old vines from different vineyards that feel comfortable on clay, primary rock and loess soils. The grapes for Pinot Noir come from 20–50 year old vines from different vineyards that feel very comfortable on clay and loess soils.

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Kamptal
Varietal:	Pinot Noir 100 %   23 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

Fermentation: spontaneous





Malolactic Fermentation:yesMash Fermentation:destemmed and squashed | fermentation vatFermentation Process:manual punch down

Maturing: small wooden barrel | 500 L | used barrel | 24 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.