



Grüner Veltliner Dechant Alte Reben Kamptal DAC Reserve 2020

Kamptal DAC Reserve, Lagenwein

Wine Description

On the nose, fine spices, nuts, herbs, vanilla, a little smoke and pineapple captivate. Creamy texture, lively acidity, slightly smoky notes and a firm but fleshy body shine on the palate.

Wine Type:	still wine white dry
Alcohol:	13 %
Acid:	5.7 g/l
Residual Sugar:	2.8 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Vineyard

Vineyard Site:

The DECHANT vineyard faces southeast and is well protected from north winds, yet well aerated. The soil is fine calcareous loess, which can reach heights of up to 60 meters on slopes, interspersed with gravelly inclusions. All this makes the Dechant a very good site for powerful, complex Veltliners.

Origin:	Austria, Kamptal DAC
Quality grade:	Lagenwein, Kamptal DAC Reserve
Site:	Dechant
Varietal:	Grüner Veltliner 100 % 42 years
Geografical Orientation:	south east
Soil:	loess

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.



