

# RABL

— seit 1750 —



## Grüner Veltliner Spiegel Kamptal DAC 2020

Kamptal DAC

### Wine Description

Very fresh and cool, grapefruit, yellow apple, pear, quince, on the palate nice richness and substance, creamy course, powerful, melting, juicy spicy salty acidity, very elegant, subtle character, complex, restrained, long reverberation.



**Wine Type:** still wine | white | dry

**Allergens:** sulfites

**Drinking Temperature:** 9 - 12 °C

### Vineyard

#### Vineyard Site:

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

**Origin:** Austria, Kamptal DAC, Langenlois

**Quality grade:** Kamptal DAC

**Site:** Kamptal

**Varietal:** Grüner Veltliner 100 % | 25 - 40 years

**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.

