

# RABL

— seit 1750 —



## Grüner Veltliner Kittmansberg Kamptal DAC 2020

Kamptal DAC

### Wine Description

Play of fruit and spice, pink grapefruit, mango, papaya, compact fabric, mineral smoky, expressive, very creamy extract melt, fleshy body, powerful, balanced, annoying leading acidity that provides freshness and dynamism, vibrant, crackling peppery finish, long lasting.



<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	5.8 g/l
<b>Residual Sugar:</b>	4.1 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	9 - 12 °C

### Vineyard

#### Vineyard Site:

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

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

### Harvest and Maturing

<b>Maturing:</b>	stainless steel tank
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### 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.

