



Chardonnay Vinum Optimum 2021 Österreichischer Qualitätswein

Wine Description

Dense bouquet, delicate exotic fruit aromas, delicate spice, creamy melting texture, powerful course with elegant polish, shaping acidity, great tension. Juicy Chardonnay with classic style.

Wine Type:	still wine white dry
Alcohol:	13 %
Acid:	5.6 g/l
Residual Sugar:	2 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C

Vineyard

Vineyard Site:

V.O. stands for Vinum Optimum: a selection of old vines (27-52 years old) from different vineyards growing on loess clay and primary rock soils.

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Kamptal
Varietal:	Chardonnay 100 % 31 years
Soil:	loess

Weather / Climate

Vintage description:

Mature, crystal-clear wines from perfect grapes: these are the characteristics of the 2021 vintage, which will probably be talked about for a long time. A glorious autumn ensured balanced, elegant white wines with deep fruit and racy structure, as well as powerful, exciting red wines.

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.				