

RABL

— seit 1750 —



Grüner Veltliner Käferberg Alte Reben Kamptal DAC Reserve 2021

Kamptal DAC Reserve, Lagenwein

Wine Description

Firm, nutty scent with slightly warm yellow fruity aromas, hints of smoke, nutty tones, pepper, root vegetables and minerality. Ripe, again quite firmly knitted fruit, clearly ethereal, partly herbal spiciness, salt, some pepper and floral notes, a hint of dark berries, lasting and powerful, sweet melting.



Wine Type:	still wine white dry
Alcohol:	14 %
Acid:	6.3 g/l
Residual Sugar:	3.6 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Vineyard

Vineyard Site:

The Käferberg site is moderately warm due to its southeasterly orientation and the sometimes strong winds over the 340-meter-high hilltop. moderately warm. The soils alternate from clay and limestone on the east side to amphibolite on the west side and hold a little humus. The perfect site for Grüner Veltliner!

Origin:	Austria, Kamptal DAC
Quality grade:	Lagenwein, Kamptal DAC Reserve
Site:	Käferberg
Varietal:	Grüner Veltliner 100 % 54 years
Geographical Orientation:	south east
Soil:	brown earth top soil primary rock gneiss weathered soil



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: 80 % | stainless steel tank
20 % | oak barrel | 500 L | used barrel

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.