

# RABL

— seit 1750 —



## Grüner Veltliner Kittmansberg Kamptal DAC 2021

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>	13.5 %
<b>Acid:</b>	6.2 g/l
<b>Residual Sugar:</b>	1.2 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 %   26 - 41 years
<b>Soil:</b>	loess primary rock clay

### 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

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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.