

RABL

— seit 1750 —



Grüner Veltliner Loiserberg Alte Reben Kamptal DAC Reserve 2021

Kamptal DAC Reserve, Lagenwein

Wine Description

Slightly waxy and floral nose of ripe pome and stone fruit with a hint of honeyed cucumber, herbs, pepper, hints of black berries and tobacco. Firmly woven, ripe, relatively cool, somewhat sweetish fruit, herbal, tobacco and yellow-spicy flavours, persistent, dense and grippy.



Wine Type:	still wine white dry
Alcohol:	14 %
Acid:	6.1 g/l
Residual Sugar:	2.9 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Vineyard

Vineyard Site:

THE LOCATION LOISERBERG is the coolest in Langenlois at up to 380 meters above sea level. It is windy and subject to extreme temperature differences. Apart from the loess layers, which become stronger towards the southeast, the soils consist of rocky brown soils over a mix of paragneiss, mica schist and amphibolite.

Origin:	Austria, Kamptal DAC
Quality grade:	Lagenwein, Kamptal DAC Reserve
Site:	Loiserberg
Varietal:	Grüner Veltliner 100 % 49 years
Geographical Orientation:	south east
Soil:	gneiss



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.