

RABL

— seit 1750 —



Grüner Veltliner Löss Kamptal DAC 2021

Kamptal DAC

Wine Description

Fresh juicy fruit, green and yellow apple, light citrus notes lime, subtle spiciness, light-weight course, very juicy, tangy acidity, fine body, easy drinking.



Wine Type: still wine | white | dry

Alcohol: 11.5 %

Acid: 7.6 g/l

Residual Sugar: 2.2 g/l

Allergens: sulfites

Drinking Temperature: 9 - 11 °C

Aging Potential: medium (4 years)

Vineyard

Vineyard Site:

The Green Veltliner Loess comes from loess locations near Langenlois.

Origin: Austria, Kamptal DAC

Quality grade: Kamptal DAC

Site: Kamptal

Varietal: Grüner Veltliner 100 % | 6 - 16 years

Soil: loess

Harvest and Maturing

Malolactic Fermentation: no

Maceration: completely destemmed | 4 hours | 8 °C

Fermentation: selected yeast

Grüner Veltliner | stainless steel tank | temperature control: yes | 19 °C

Maturing: stainless steel tank | 4 month(s)

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.

