



# Grüner Veltliner Panzaun Kamptal DAC 2021

Kamptal DAC

## Wine Description

Substantial, compact, full-bodied, firm yellow fruit, tropical, nectarine, honeydew melon, delicate fruit melt, nervy acidity, firm structure, powerful, elegant, in the finish shows a peppery herbal spice, a wine that represents the transition to the reserve very nicely.

Wine Type:	still wine   white   dry
Alcohol:	13 %
Acid:	6.4 g/l
Residual Sugar:	2.2 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C

## Vineyard

#### Vineyard Site:

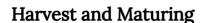
The grapes for the Grüner Veltliner Panzaun grow in vineyards in Langenlois, which are mostly harvested in mid-October.

Origin:	Austria, Kamptal DAC	
Quality grade:	Kamptal DAC	
Site:	Kamptal	
Varietal:	Grüner Veltliner 100 %   26 - 41 years	
Soil:	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.



**Maturing:** stainless steel tank





he black raven on Rabl wine labels represents high qualit nimating entry-level wines. Scrupulous work with unerric ineyards and the cellar is the basis for superb wines that pecialists and numerous accolades from all over the work	ng attention to detail in the earn recognition from wine