

RABL

— seit 1750 —



Grüner Veltliner Spiegel Kamptal DAC 2021

Kamptal DAC

Wine Description

Very fresh and cool, grapefruit, yellow apple, pear, quince, on the palate nice richness and substance, creamy course, powerful, melting, juicy spicy salty acidity, very elegant, subtle character, complex, restrained, long reverberation.



Wine Type: still wine | white | dry

Alcohol: 12.5 %

Acid: 6 g/l

Residual Sugar: 2.5 g/l

Allergens: sulfites

Drinking Temperature: 9 - 12 °C

Vineyard

Vineyard Site:

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

Origin: Austria, Kamptal DAC, Langenlois

Quality grade: Kamptal DAC

Site: Kamptal

Varietal: Grüner Veltliner 100 % | 26 - 41 years

Soil: loess



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.