

RABL

— seit 1750 —



Gelber Muskateller Vinum Optimum_ 2022

Österreichischer Qualitätswein

Wine Description

Seductively fragrant, elderflower, grapey, very typical, crisp tangy acidity, inviting drinking flow, light-bodied with plenty of zest and juiciness.



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| Wine Type: | still wine white dry |
| Alcohol: | 11.5 % |
| Acid: | 6.7 g/l |
| Residual Sugar: | 5.9 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 9 - 12 °C |

Vineyard

Vineyard Site:

V.O. stands for Vinum Optimum: a selection of old vines (25-50 years old) from different vineyards that thrive on clay and loess soils.

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| Origin: | Austria, Niederösterreich |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Kamptal |
| Varietal: | Gelber Muskateller 100 % |
| Soil: | clay loess |

Weather / Climate

Vintage description:

The grape harvest started a little earlier than in the previous year, the main harvest took place between mid-September and the first week of October, the grapes were very ripe and healthy. Due to the heat, the berries were smaller, resulting in lower juice yields, but also more concentrated, denser and, in the case of the red wines, darker wines.

Harvest and Maturing

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| Maturing: | stainless steel tank |
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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.