

RABL

— seit 1750 —



Grüner Veltliner frisch & fruchtig Kamptal DAC 2022

Kamptal DAC, Gebietswein

Wine Description

Varied playful fruit on the nose: pink grapefruit, subtle exoticism, also cigar tobacco. On the palate fine structure with the fruit in the foreground, the finish supports the stimulating tartness supports the drinking flow.



Wine Type:	still wine white dry
Alcohol:	12 %
Acid:	5.9 g/l
Residual Sugar:	2.8 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C

Vineyard

Vineyard Site:

Grüner Veltliner frisch & fruchtig comes from sites with loess and gravel near Langenlois.

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC
Site:	Kamptal
Normal Classification:	Gebietswein
Varietal:	Grüner Veltliner 100 % 22 years
Soil:	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

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.