

RABL

— seit 1750 —



Grüner Veltliner Langenlois Kamptal DAC_ 2022

Kamptal DAC, Ortswein

Wine Description

Fruity, play of yellow fruits, slightly tropical, grapefruit, passion fruit, pineapple, pear, drinkable middle weight, tangy acidity, salty spicy fruit-filled finish.



Wine Type:	still wine white dry
Alcohol:	12.5 %
Acid:	5.8 g/l
Residual Sugar:	5 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C

Vineyard

Vineyard Site:

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

Origin:	Austria, Kamptal DAC, Langenlois
Quality grade:	Kamptal DAC
Site:	Kamptal
Normal Classification:	Ortswein
Varietal:	Grüner Veltliner 100 % 17 - 32 years
Soil:	loess primary rock

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
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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.