

RABL

— seit 1750 —



Grüner Veltliner Löss Kamptal DAC 2022

Kamptal DAC

Wine Description

Fresh juicy fruit, green and yellow apple, light citrus notes lime, subtle spiciness, light-weight course, very juicy, tangy acidity, fine body, easy drinking.



Wine Type:	still wine white dry
Alcohol:	11.5 %
Acid:	5.9 g/l
Residual Sugar:	2.2 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium (4 years)

Vineyard

Vineyard Site:

The Green Veltliner Loess comes from loess locations near Langenlois.

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC
Site:	Kamptal
Varietal:	Grüner Veltliner 100 % 7 - 17 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

Malolactic Fermentation:	no
Mazeration:	completely destemmed 4 hours 8 °C



Fermentation:	selected yeast Grüner Veltliner stainless steel tank temperature control: yes 19 °C
Maturing:	stainless steel tank 4 month(s)

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.