

RABL

— seit 1750 —



Grüner Veltliner Terrassen Kamptal DAC 2022

Kamptal DAC, Gebietswein

Wine Description

Spicy entry, spicy, peppery, herbs, then yellow fruity, fine melt, balanced, creamy substance, very flattering, juicy crisp acidity - leads the wine, gives it traction and tension, easy to drink, spicy finish. Food recommendation: fried and grilled fisch, veal, turkey, pheasant, chicken, risotto, pasta dishes



Wine Type:	still wine white dry
Alcohol:	12 %
Acid:	5.8 g/l
Residual Sugar:	2 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C

Vineyard

Vineyard Site:

The Grüner Veltliner Terrassen comes from various terraces located in Langenlois.

Origin: Austria, Kamptal DAC

Quality grade: Kamptal DAC

Site: Kamptal

Normal Classification: Gebietswein

Site Type: terraces

Varietal: Grüner Veltliner 100 % | 12 - 27 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

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.