

RABL

— seit 1750 —



Grüner Veltliner Vinum Optimum Kamptal DAC Reserve 2022

Kamptal DAC Reserve

Wine Description

Fresh meadow herbs, yellow mango apple fruit, apricot, orange zest, ripe grapefruit. Animating acid structure, fresh fruit with high extract, lots of melt and yet elegant. Pressurized, stimulating, quaffable - a lot of Veltliner in the glass!



Wine Type:	still wine white dry
Alcohol:	13 %
Acid:	5.9 g/l
Residual Sugar:	3.3 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2024 - 2028

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.

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC Reserve
Site:	Kamptal
Varietal:	Grüner Veltliner 100 % 27 - 42 years
Soil:	loess primary rock clay

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

Harvest:	handpicked
Malolactic Fermentation:	no
Maceration:	squashed 8 hour(s) in the press
Fermentation:	partly spontaneous Grüner Veltliner stainless steel tank temperature control: yes 19 °C
Maturing:	stainless steel tank 8 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.