

RABL

— seit 1750 —



Riesling Langenlois Kamptal DAC_ 2022

Kamptal DAC, Ortswein

Wine Description

Clear, inviting, white raspberry, vineyard peach, fine fruit imprint, pleasantly creamy texture, stolid body, nervy crisp acidity, fine pressure, melting substance, light mineral spice in the fruit-driven finish. Pure charm.



Wine Type: still wine | white | dry

Alcohol: 12.5 %

Acid: 7.9 g/l

Residual Sugar: 5.4 g/l

Allergens: sulfites

Drinking Temperature: 9 - 12 °C

Vineyard

Vineyard Site:

Riesling Langenlois comes exclusively from Langenlois vineyards, which are usually harvested in mid-October.

Origin: Austria, Kamptal DAC

Quality grade: Kamptal DAC

Site: Kamptal

Normal Classification: Ortswein

Varietal: Riesling 100 % | 17 - 32 years

Soil: primary rock
gneiss
weathered soil

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.