

RABL

— seit 1750 —



Riesling Terrassen Kamptal DAC_ 2022

Kamptal DAC, Gebietswein

Wine Description

Decent fruit, vineyard peach, juicy texture, savory acidity, easy drinking, balanced, lively, finishes on salty spicy notes with dynamic drive. Drinking pleasure with a fine reverberation!



Wine Type: still wine | white | dry

Alcohol: 12 %

Acid: 7.5 g/l

Residual Sugar: 4.8 g/l

Allergens: sulfites

Drinking Temperature: 9 - 12 °C

Vineyard

Vineyard Site:

The Riesling comes from terraced vineyards with primary rock soils near Langenlois.

Origin: Austria, Kamptal DAC

Quality grade: Kamptal DAC

Site: Kamptal

Normal Classification: Gebietswein

Site Type: terraces

Varietal: Riesling 100 % | 7 - 22 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.