

RABL

— seit 1750 —



Riesling Vinum Optimum Kamptal DAC 2022

Kamptal DAC

Wine Description

Red peach, nectarine, very fine fragrance, elegant Riesling, stout fleshy body, great substance, high extract melt, powerful, nervy acidity, fruity finish.

Wine Type:	still wine white dry
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2025 - 2031

Vineyard

Vineyard Site:

Mature, crystal-clear wines from perfect grapes: these are the characteristics of the 2021 vintage, which will probably be talked about for a long time. A glorious autumn ensured balanced, elegant white wines with deep fruit and racy structure, as well as powerful, exciting red wines.

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC
Site:	Kamptal
Varietal:	Riesling 100 % 33 - 38 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

Harvest:	handpicked
Malolactic Fermentation:	no
Maceration:	destemmed and squashed 8 hour(s) in the press

Fermentation: partly spontaneous
Riesling | stainless steel tank | temperature control: yes | 19 °C

Maturing: stainless steel tank | 7 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.

