

RABL

— seit 1750 —



Grüner Veltliner frisch & fruchtig Kamptal DAC 2024

Kamptal DAC, Gebietswein

Wine Description

Varied playful fruit on the nose: pink grapefruit, subtle exoticism, also cigar tobacco. On the palate fine structure with the fruit in the foreground, the finish supports the stimulating tartness supports the drinking flow.



Wine Type: still wine | white | dry

Residual Sugar: 3.2 g/l

Alcohol: 12 %

Certificates: Sustainable Austria

Allergens: sulfites

Drinking Temperature: 9 - 12 °C

Vineyard

Vineyard Site:

Grüner Veltliner frisch & fruchtig comes from sites with loess and gravel near Langenlois.

Origin: Austria, Kamptal DAC

Quality grade: Kamptal DAC

Site: Kamptal

Normal Classification: Gebietswein

Varietal: Grüner Veltliner 100 % | 24 years

Soil: loess

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.



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