

# RABL

— seit 1750 —



## Grüner Veltliner Vinum Optimum Kamptal DAC 2024

Kamptal DAC

### 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

**Certificates:** Sustainable Austria

**Allergens:** sulfites

**Drinking Temperature:** 10 - 12 °C

**Aging Potential:** high (10 years)

**Optimum Drinking Year:** 2026 - 2030

### 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

**Site:** Kamptal

**Varietal:** Grüner Veltliner 100 % | 29 - 44 years

**Soil:** loess  
primary rock  
clay

### Harvest and Maturing

**Harvest:** handpicked

**Malolactic Fermentation:** no

**Mazeration:** 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



Weingut Rabl | Weraingraben 10 | 3550 Langenlois | Austria

office@weingut-rabl.at | www.weingut-rabl.at |  | www.weingut-rabl.at/shop

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.