

RABL

— seit 1750 —



Riesling Auslese 2015

Prädikatswein

Wine Description

Peach mousse, nectar-like consistency, incredibly concentrated like an essence, great sweetness-acidity play with enormous fruit melt, light alcohol, enormously rich, perfect balance, tasty course, drinks light-footedly and unabashedly. No cardboardiness at all. Pure Riesling concentrate with enormous drinking flow.



Wine Type:	Still wine white semidry
Alcohol:	10 %
Acid:	7.4 g/l
Residual Sugar:	98.2 g/l
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C

Vineyard

Vineyard Site:

The grapes for the selection come from vineyards that are very comfortable on clay and primary rock soils.

Origin:	Austria, Niederösterreich
Quality grade:	Prädikatswein
Site:	Kamptal
Varietal:	Riesling 100 %
Soil:	primary rock

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.

