

# RABL

— seit 1750 —



## Grüner Veltliner Vinum Optimum Kamptal DAC Reserve 2020

Kamptal DAC Reserve

### 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!



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	5.4 g/l
<b>Residual Sugar:</b>	4.4 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2022 - 2026

### Award

<b>Falstaff:</b>	92
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### 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.

<b>Origin:</b>	Austria, Kamptal DAC
<b>Quality grade:</b>	Kamptal DAC Reserve
<b>Site:</b>	Kamptal
<b>Varietal:</b>	Grüner Veltliner 100 %   25 - 40 years
<b>Soil:</b>	loess primary rock clay

### Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Mazeration:</b>	squashed   8 hour(s)   in the press



<b>Fermentation:</b>	partly spontaneous Grüner Veltliner   stainless steel tank   temperature control: yes   19 °C
<b>Maturing:</b>	stainless steel tank   8 month(s)

## Winery

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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.