

RABL

— seit 1750 —



Grüner Veltliner Dechant Alte Reben Kamptal DAC Reserve 2021

Kamptal DAC Reserve, Lagenwein

Wine Description

Firm and quite deep, clearly herbaceous-vegetable, delicately smoky and hinted at yeasty fragrance with quite fine aromas of ripe yellow fruits, a hint of root vegetables and minerality. Ripe, juicy fruit with sweet melting, but also rather tart vegetal flavours and mineral spiciness.



Wine Type:	Still wine white dry
Alcohol:	14.5 %
Acid:	5.7 g/l
Residual Sugar:	3.1 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Vineyard

Vineyard Site:

The DECHANT vineyard faces southeast and is well protected from north winds, yet well aerated. The soil is fine calcareous loess, which can reach heights of up to 60 meters on slopes, interspersed with gravelly inclusions. All this makes the Dechant a very good site for powerful, complex Veltliners.

Origin:	Austria, Kamptal DAC
Quality grade:	Lagenwein, Kamptal DAC Reserve
Site:	Dechant
Varietal:	Grüner Veltliner 100 % 43 years
Geographical Orientation:	south east
Soil:	loess



Weather / Climate

Vintage description:

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.

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.