

RABL

— seit 1750 —



Grüner Veltliner Kittmansberg Kamptal DAC 2021

Kamptal DAC

Wine Description

Play of fruit and spice, pink grapefruit, mango, papaya, compact fabric, mineral smoky, expressive, very creamy extract melt, fleshy body, powerful, balanced, annoying leading acidity that provides freshness and dynamism, vibrant, crackling peppery finish, long lasting.



Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	6.2 g/l
Residual Sugar:	1.2 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C

Vineyard

Vineyard Site:

The grapes for the Grüner Veltliner Kittmansberg grow in vineyards in Langenlois, which are mostly harvested in mid-October.

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC
Site:	Kamptal
Varietal:	Grüner Veltliner 100 % 26 - 41 years
Soil:	loess primary rock clay

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.