

RABL

— seit 1750 —



Riesling Schenkenbichl Alte Reben Kamptal DAC Reserve 2021

Kamptal DAC Reserve, Lagenwein

Wine Description

Aromas of apricot cake, white peach, orange blossom, passion fruit and tangerine. Strong and full-bodied on the palate, extract-sweet and melty with a vibrating acidity and piquant minerality. Notes - the wine melts on the tongue. Long finish and good storage potential.



Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	8.2 g/l
Residual Sugar:	4 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Vineyard

Vineyard Site:

THE LOCATION SCHENKENBICHL is located below the Käferberg and has soils with a high content of lime, brown earth and amphibolite with quartz. The upper part of this southern site is terraced. The westerly winds provide good aeration, the wines become full-bodied. Rudi Rabl: "Schenkenbichl has primary rock soils with a limestone overlay. This gives the wines their beautiful minerality and soft, creamy nuances."

Origin:	Austria, Kamptal DAC
Quality grade:	Lagenwein, Kamptal DAC Reserve
Site:	Schenkenbichl
Varietal:	Riesling 100 % 38 years
Geographical Orientation:	south
Soil:	primary rock

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.