

RABL

— seit 1750 —



Grüner Veltliner Dechant Alte Reben Kamptal DAC 2022

Kamptal DAC Reserve, Lagenwein

Origin:	Austria, Kamptal DAC
Quality grade:	Lagenwein, Kamptal DAC Reserve
Site:	Dechant
Varietal:	Grüner Veltliner 100 % 44 years
Geographical Orientation:	south east
Soil:	loess
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.

Weather / Climate

Vintage description:

The grape harvest started a little earlier than in the previous year, the main harvest took place between mid-September and the first week of October, the grapes were very ripe and healthy. Due to the heat, the berries were smaller, resulting in lower juice yields, but also more concentrated, denser and, in the case of the red wines, darker wines.

Cellar

Maturing: large wooden barrel

Data

Wine Type: Still wine | white | dry

Alcohol: 13.5 %

Residual Sugar: 2 g/l

Acid: 5.2 g/l

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

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.

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.