

# RABL

— seit 1750 —



## Grüner Veltliner Löss Kamptal DAC\_ 2022

Kamptal DAC

### Wine Description

Fresh juicy fruit, green and yellow apple, light citrus notes lime, subtle spiciness, light-weight course, very juicy, tangy acidity, fine body, easy drinking.



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Acid:</b>	5.9 g/l
<b>Residual Sugar:</b>	2.2 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	9 - 11 °C
<b>Aging Potential:</b>	medium (4 years)

### Vineyard

#### Vineyard Site:

The Green Veltliner Loess comes from loess locations near Langenlois.

<b>Origin:</b>	Austria, Kamptal DAC
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Kamptal
<b>Varietal:</b>	Grüner Veltliner 100 %   7 - 17 years
<b>Soil:</b>	loess

### 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.

### Harvest and Maturing

<b>Malolactic Fermentation:</b>	no
<b>Mazeration:</b>	completely destemmed   4 hour(s)   8 °C
<b>Fermentation:</b>	selected yeast stainless steel tank   temperature control: yes   19 °C



**Maturing:** stainless steel tank | 4 month(s) | Grüner Veltliner

## 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.