

RABL

— seit 1750 —



Verjus Spritz - der alkoholfreie Aperitif N.V.

Niederösterreich

Wine Description

Winemaker Rudi Rabl - from him come the Zweigelt grapes, winemaker Barbara Öhlzelt - from her comes the know-how and restaurateur Karl Schwillinsky - he develops the recipe. Kamptal Verjus Spritz is a non-alcoholic and regional aperitif based on Zweigelt Verjus, refined with Waldviertel herbal syrup, spring water and carbonic acid. Enjoyed pure and chilled, it refreshes with exclusively regional ingredients. Kamptal Verjus Spritz impresses with its intense and astringent taste of grapes without any alcohol. Ingredients: Kamptal Zweigelt Verjus - the original from Barbara Öhlzelt & Karl Schwillinsky (75%) Spring water (23,5%) Syrup of Waldviertler herbs (1,5%) Carbonic acid



Wine Type:	blanc de noir
Residual Sugar:	86 g/l
Drinking Temperature:	12 °C

Vineyard

Quality grade:	Niederösterreich
Site:	Kamptal
Varietal:	Zweigelt 100 %

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.

the alcohol-free aperitif