

RABL

— seit 1750 —



Verjus Spritz - der alkoholfreie Aperitif N.V.

Niederösterreich



Quality grade: Niederösterreich

Site: Kamptal

Varietal: Zweigelt 100 %

Data

Wine Type: blanc de noir

Residual Sugar: 86 g/l

Drinking Temperature: 12 °C

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

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

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