

RABL

— seit 1750 —



Grüner Veltliner Ried Dechant Kamptal DAC 2024

Kamptal DAC, Lagenwein

Origin:	Austria, Kamptal DAC
Quality grade:	Lagenwein, Kamptal DAC
Site:	Dechant
Varietal:	Grüner Veltliner 100 % 46 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.

Cellar

Fermentation:	partly spontaneous
Malolactic Fermentation:	partly
Sulfur Added:	yes
Whole Grape Pressing:	partly
Maturing:	oak barrel 500 L used barrel Batonnage: 4 times per month
Time on the Full Yeast:	7 month(s)

Time on the Fine Yeast:	2 month(s)
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Data

Wine Type:	Still wine white dry
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.