

RABL

— seit 1750 —



Grüner Veltliner Panzaun Kamptal DAC 2024

Kamptal DAC

Wine Description

Substantial, compact, full-bodied, firm yellow fruit, tropical, nectarine, honeydew melon, delicate fruit melt, nervy acidity, firm structure, powerful, elegant, in the finish shows a peppery herbal spice, a wine that represents the transition to the reserve very nicely.



Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 3.5 g/l

Allergens: sulfites

Drinking Temperature: 9 - 12 °C

Vineyard

Vineyard Site:

The grapes for the Grüner Veltliner Panzaun grow in vineyards in Langenlois, which are mostly harvested in mid-October.

Origin: Austria, Kamptal DAC

Quality grade: Kamptal DAC

Site: Kamptal

Varietal: Grüner Veltliner 100 % | 29 - 44 years

Soil: loess
primary rock
clay

Harvest and Maturing

Maturing: stainless steel tank

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.

