

RABL

— seit 1750 —



Grüner Veltliner Terrassen Kamptal DAC 2024

Kamptal DAC, Gebietswein

Wine Description

Spicy entry, spicy, peppery, herbs, then yellow fruity, fine melt, balanced, creamy substance, very flattering, juicy crisp acidity - leads the wine, gives it traction and tension, easy to drink, spicy finish. Food recommendation: fried and grilled fish, veal, turkey, pheasant, chicken, risotto, pasta dishes



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|------------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 2.9 g/l |
| Acid: | 5.4 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 9 - 12 °C |

Vineyard

Vineyard Site:

The Grüner Veltliner Terrassen comes from various terraces located in Langenlois.

Origin: Austria, Kamptal DAC

Quality grade: Kamptal DAC

Site: Kamptal

Normal Classification: Gebietswein

Site Type: terraces

Varietal: Grüner Veltliner 100 % | 14 - 29 years

Soil: loess
primary rock

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.

