

RABL

— seit 1750 —



Grüner Veltliner Vinum Optimum Kamptal DAC 2024

Kamptal DAC

Wine Description

Fresh meadow herbs, yellow mango apple fruit, apricot, orange zest, ripe grapefruit. Animating acid structure, fresh fruit with high extract, lots of melt and yet elegant. Pressurized, stimulating, quaffable - a lot of Veltliner in the glass!



Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	4.5 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2026 - 2030

Vineyard

Vineyard Site:

V.O. stands for Vinum Optimum: a selection of old vines (25-50 years old) from different vineyards that thrive on clay and loess soils.

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

Harvest:	handpicked
Malolactic Fermentation:	no
Maceration:	squashed 8 hour(s) in the press
Fermentation:	partly spontaneous Grüner Veltliner stainless steel tank temperature control: yes 19 °C
Maturing:	stainless steel tank 8 month(s)



NACHHALTIG
AUSTRIA

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.