

RABL

— seit 1750 —



Riesling Langenlois Kamptal DAC_ 2024

Kamptal DAC, Ortswein

Wine Description

Clear, inviting, white raspberry, vineyard peach, fine fruit imprint, pleasantly creamy texture, stolid body, nervy crisp acidity, fine pressure, melting substance, light mineral spice in the fruit-driven finish. Pure charm.



Wine Type:	Still wine white dry
Residual Sugar:	5.6 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C

Vineyard

Vineyard Site:

Riesling Langenlois comes exclusively from Langenlois vineyards, which are usually harvested in mid-October.

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC
Site:	Kamptal
Normal Classification:	Ortswein
Varietal:	Riesling 100 % 19 - 34 years
Soil:	primary rock gneiss weathered soil

Harvest and Maturing

Maturing:	stainless steel tank
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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.

