



Riesling Ried Schenkenbichl Kamptal DAC 2024

Kamptal DAC, Lagenwein

Origin: Austria, Kamptal DAC
Quality grade: Lagenwein, Kamptal DAC
Site: Schenkenbichl
Varietal: Riesling 100 % | 41 years
Geographical Orientation: south
Soil: primary rock
Vineyard Site:



THE LOCATION SCHENKENBICHL is located below the Käferberg and has soils with a high content of lime, brown earth and amphibolite with quartz. The upper part of this southern site is terraced. The westerly winds provide good aeration, the wines become full-bodied. Rudi Rabl: "Schenkenbichl has primary rock soils with a limestone overlay. This gives the wines their beautiful minerality and soft, creamy nuances."

Cellar

Malolactic Fermentation: no
Sulfur Added: yes
Whole Grape Pressing: yes | Riesling
Fermentation: partly spontaneous
Riesling | stainless steel tank | 2000 L | 2 month(s) | 20 - 22 °C
Maturing: stainless steel tank
Time on the Full Yeast: 1 month(s)
Time on the Fine Yeast: 8 month(s)

Data

Wine Type: Still wine | white | dry
Alcohol: 13 %
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

Wine Description

Aromas of apricot cake, white peach, orange blossom, passion fruit and tangerine. Strong and full-bodied on the palate, extract-sweet and melty with a vibrating acidity and piquant minerality Notes - the wine melts on the tongue. Long finish and good storage potential.



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.