

# RABL

— seit 1750 —



## Riesling Vinum Optimum Kamptal DAC 2024

Kamptal DAC

### Wine Description

Red peach, nectarine, very fine fragrance, elegant Riesling, stout fleshy body, great substance, high extract melt, powerful, nervy acidity, fruity finish.



|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Alcohol:</b>               | 13 %                     |
| <b>Residual Sugar:</b>        | 4.8 g/l                  |
| <b>Acid:</b>                  | 7.1 g/l                  |
| <b>Allergens:</b>             | sulfites                 |
| <b>Drinking Temperature:</b>  | 10 - 12 °C               |
| <b>Aging Potential:</b>       | high (10 years)          |
| <b>Optimum Drinking Year:</b> | 2027 - 2033              |



### Vineyard

#### Vineyard Site:

Mature, crystal-clear wines from perfect grapes: these are the characteristics of the 2021 vintage, which will probably be talked about for a long time. A glorious autumn ensured balanced, elegant white wines with deep fruit and racy structure, as well as powerful, exciting red wines.

|                       |  |
|-----------------------|--|
| <b>Origin:</b>        | Austria, Kamptal DAC                     |
| <b>Quality grade:</b> | Kamptal DAC                              |
| <b>Site:</b>          | Kamptal                                  |
| <b>Varietal:</b>      | Riesling 100 %   35 - 40 years           |
| <b>Soil:</b>          | primary rock<br>gneiss<br>weathered soil |

### Harvest and Maturing

|                                 |   |
|---------------------------------|---|
| <b>Harvest:</b>                 | handpicked  |
| <b>Malolactic Fermentation:</b> | no  |
| <b>Mazeration:</b>              | destemmed and squashed   8 hour(s)   in the press   |
| <b>Fermentation:</b>            | partly spontaneous<br>Riesling   stainless steel tank   temperature control:<br>yes   19 °C |
| <b>Maturing:</b>                | stainless steel tank   7 month(s)   |

## Winery

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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.