

# RABL

— seit 1750 —



## Grüner Veltliner frisch & fruchtig 2025

Kamptal DAC, Gebietswein

### Wine Description

Varied playful fruit on the nose: pink grapefruit, subtle exoticism, also cigar tobacco. On the palate fine structure with the fruit in the foreground, the finish supports the stimulating tartness supports the drinking flow.



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Acid:</b>	6 g/l
<b>Residual Sugar:</b>	2 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	9 - 12 °C

### Vineyard

#### Vineyard Site:

Grüner Veltliner frisch & fruchtig comes from sites with loess and gravel near Langenlois.

<b>Origin:</b>	Austria, Kamptal DAC
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Kamptal
<b>Normal Classification:</b>	Gebietswein
<b>Varietal:</b>	Grüner Veltliner 100 %   25 years
<b>Soil:</b>	loess

### Harvest and Maturing

<b>Malolactic Fermentation:</b>	no
<b>Spontaneous with Pied de Cuve:</b>	no
<b>Fermentation:</b>	selected yeast stainless steel tank   temperature control: yes
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	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.