

RABL

— seit 1750 —



Grüner Veltliner Langenlois Kamptal DAC 2025

Kamptal DAC, Ortswein



Origin:	Austria, Kamptal DAC, Langenlois
Quality grade:	Kamptal DAC
Site:	Kamptal
Normal	Ortswein
Classification:	
Varietal:	Grüner Veltliner 100 % 20 - 35 years
Soil:	loess primary rock

Vineyard Site:

The grapes for the Grüner Veltliner Langenlois exclusively grow in vineyards in Langenlois, which are mostly harvested in mid-October.

Cellar

Maturing: stainless steel tank

Data

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Residual Sugar: 3.3 g/l

Acid: 5.1 g/l

Allergens: sulfites

Drinking 9 - 12 °C

Temperature:

Wine Description

Fruity, play of yellow fruits, slightly tropical, grapefruit, passion fruit, pineapple, pear, drinkable middle weight, tangy acidity, salty spicy fruit-filled finish.

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.

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