

# RABL

— seit 1750 —



## Grüner Veltliner Löss Kamptal DAC 2025

Kamptal DAC, Gebietswein

### Wine Description

Fresh juicy fruit, green and yellow apple, light citrus notes lime, subtle spiciness, light-weight course, very juicy, tangy acidity, fine body, easy drinking.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	2 g/l
<b>Acid:</b>	5.8 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	9 - 11 °C
<b>Aging Potential:</b>	medium (4 years)

### Vineyard

#### Vineyard Site:

The Green Veltliner Loess comes from loess locations 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 %   10 - 20 years
<b>Soil:</b>	loess

### Harvest and Maturing

<b>Malolactic Fermentation:</b>	no
<b>Spontaneous with Pied de Cuve:</b>	no
<b>Mazeration:</b>	completely destemmed   4 hours   8 °C
<b>Fermentation:</b>	selected yeast Grüner Veltliner   stainless steel tank   temperature control: yes   19 °C
<b>Maturing:</b>	stainless steel tank   4 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.